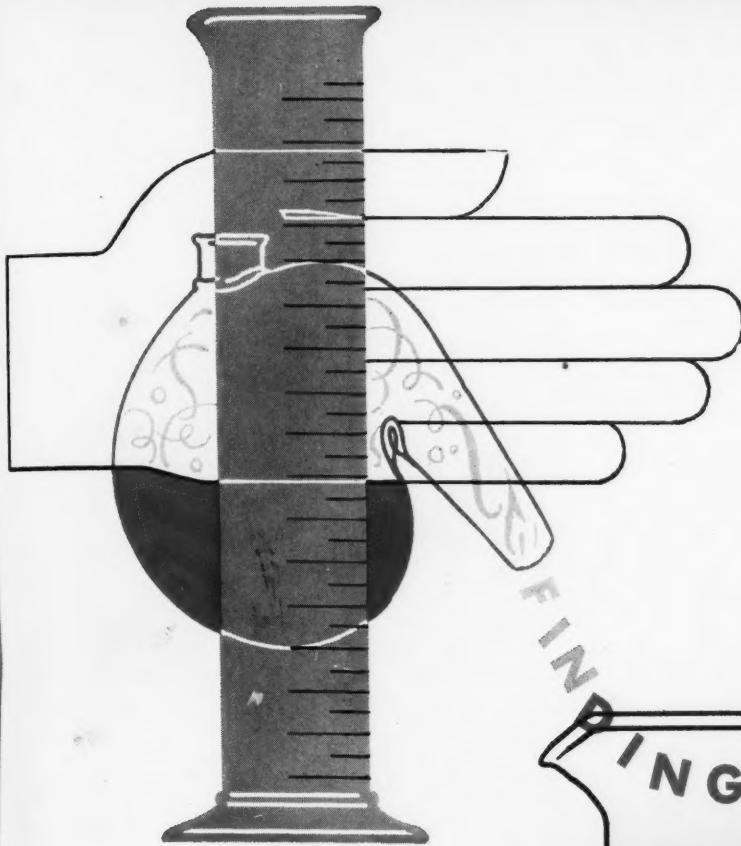


THE NATIONAL *Provisioner*

JANUARY 5, 1957

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ding Publication in the Meat Packing and Allied Industries Since 1891



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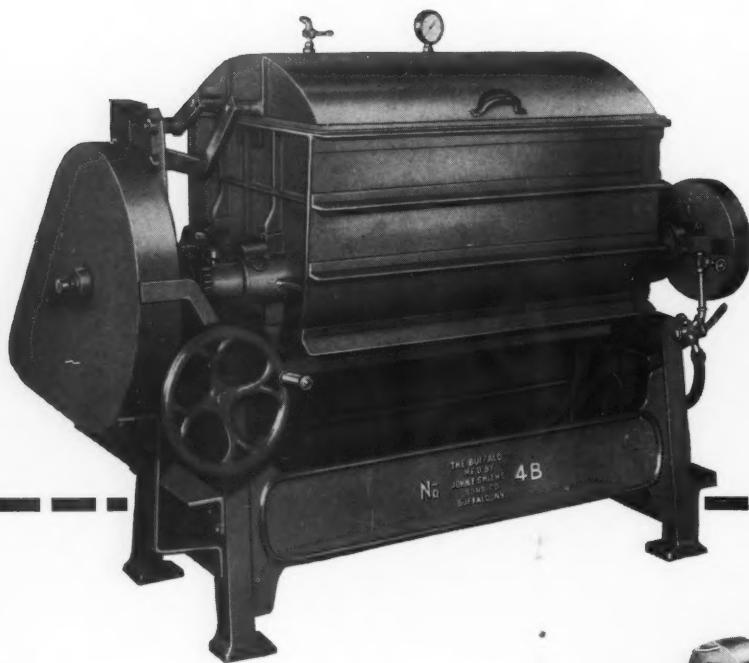
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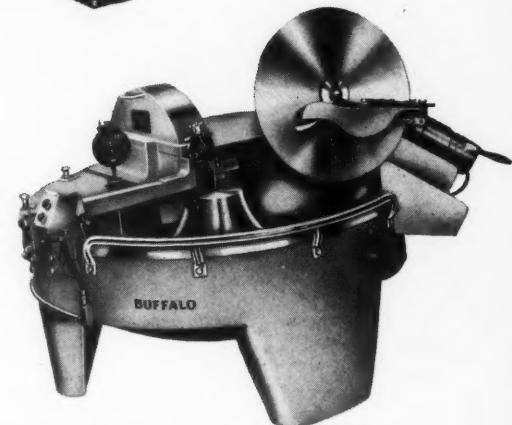
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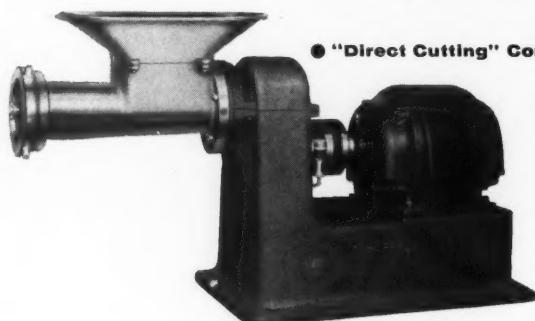
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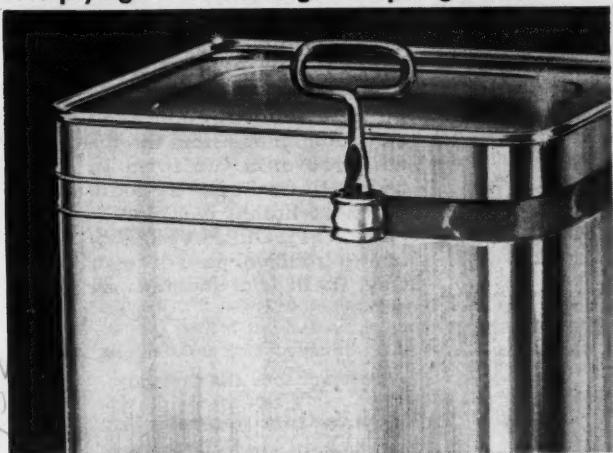
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VOLUME 136 JANUARY 5, 1957 NUMBER 1

CONTENTS

Get "On Target"—an editorial	17
News of the Industry	17
Rath Net Hits All-Time High	28
Old World Meat in Iowa	18
Warm Floor for Fleet Garage	21
A State Inspection Program	20
WSMPA Drives for Regulatory Shift	27
Promoting a New Sausage Item	32
Operating Ideas	29
The Meat Trail	23
Market Summaries—begin on	35
Classified Advertising	44

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VOL. 136 No. 1
JANUARY 5, 1957

Get "On Target"

We believe that it is time for producers and feeders, packers, marketing agencies, retailers and agricultural schools to come up with a better definition of the targets they are trying to hit in the beef business. Those targets not only need quality definition, but quantitative evaluation as well; i.e., how many consumers want, and are willing to pay for, beef of the highest finish? how many consumers want beef of the next lower grade? how many want lean beef—and spurn finish and pronounced marbling?

Perhaps after defining and assaying those targets, the industry had better break with tradition and give the glory and primary designation of "Target A" to the beef that sells the "bestest and mostest."

We hold that it is anachronistic to glorify at our livestock shows and elsewhere the type of beef which qualified for knighting as "Sir Loin," since the business is no longer aimed at a narrow market of nobility, aristocrats and a small middle class, but rather at scores of millions of machinists, doctors, engineers, clerks, lawyers, housewives, children and filling station operators. We hold that it is time to discard some concepts of livestock and meat quality inherited from Old England and the Continent—and which appear to linger on in breeding and feeding, the show ring, the classroom and even in the sales cooler—and to substitute standards more appropriate to reality and the American way of life.

A good environment for misunderstanding will continue to exist until all segments of the beef business have a better idea of their mutual objectives. For example, following one of the recent livestock shows, some observers expressed dissatisfaction because packers were not eager bidders for some of the cattle exhibited there. The disappointment of the feeders and the youthful farmers who participated is understandable.

It should not be forgotten, however, that they are turning out a fancy product for a limited and, perhaps, diminishing market—a market that the slaughterer cannot expand in the face of consumer disdain for fat beef. The packer should not be expected to encourage through subsidy the production of a kind of meat for which he can find few buyers.

News and Views

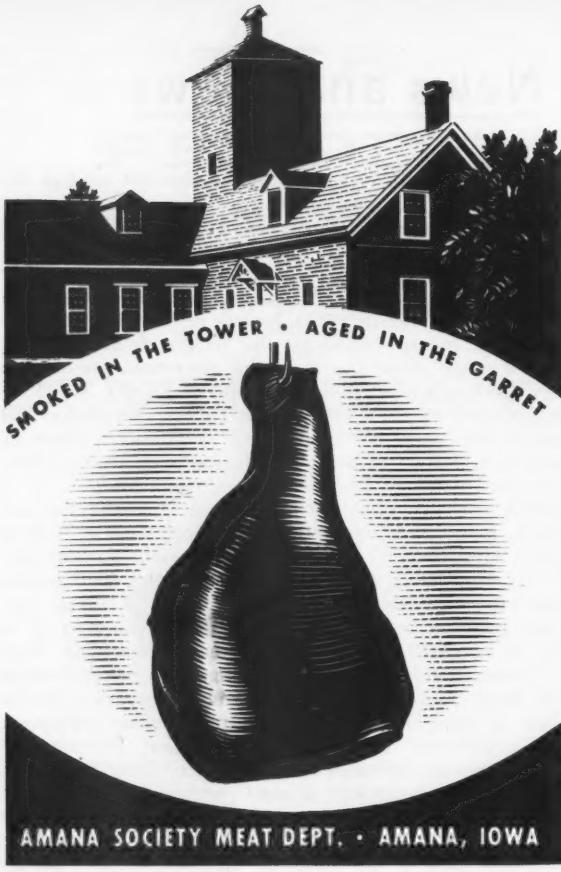
While Foreign Policy and the Middle East got most of the headlines as the 85th Congress convened this week, there are indications that the meat industry will receive a great deal of attention in Washington before this first session comes to a close. Hearings on so-called humane slaughter legislation probably will be scheduled shortly, and Washington observers expect a resumption soon of Senator O'Mahoney's investigation into the meat packing industry although the senator from Wyoming hasn't said much about this since the announced pre-election hearings in the western livestock producing area failed to materialize. The Western States Meat Packers Association has announced (see page 27) that it will spearhead a drive in Congress to transfer regulatory jurisdiction over meat packers from the USDA to the Federal Trade Commission.

WSMPA also has asked the Department of Justice for permission to intervene in opposition to the petitions of Swift & Company, Armour and Company and The Cudahy Packing Co., which ask relief from certain restrictions of the 1920 packer consent decree. Another issue is expected to be federal procurement practices, which are considered discriminatory by a number of non-MIB plants. The National Independent Meat Packers Association has proposed a meeting with representatives of other food groups to see if a constructive program can be launched to bring relief from some procurement inequities. Another controversy stems from reports that Secretary of Defense Wilson is determined to take away from the Army Veterinary Corps the grading of meat purchased by the armed forces and other government agencies and turn it over to the USDA, with indications that, if this is done, the meat packing industry may have to pay for it in the form of overtime or otherwise. Federal meat grading, itself, also may be an issue.

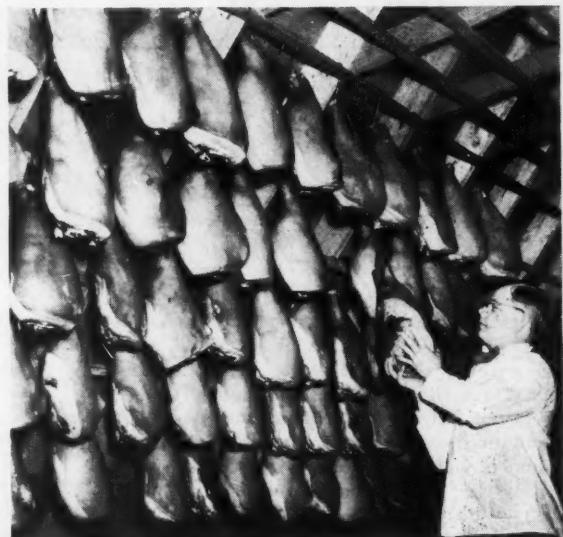
All Segments of the industry will have their problems reviewed at the 11th annual convention of the Western States Meat Packers Association Monday through Thursday, February 18-21, at the Sheraton-Palace Hotel, San Francisco. E. F. Forbes, president and general manager, has announced. The beef section will concentrate on better handling of beef to preserve its condition and on federal meat grading. The sausage section will delve into new methods of packaging and promotion. The hide section will emphasize more careful takeoff of hides to prevent damage. Bigger markets for tallow and grease in the Far East will be outlined to the tallow section. Convention speakers will include Assistant U. S. Secretary of Agriculture Earl G. Butz and the presidents of the National Hide Association, National Renderers Association and the National Beef Council. A nationally-known headline speaker is being sought for the climax of the convention's closing day.

A problem common to all segments of the industry, getting accounting and production departments to work together, will be the basis of two talks during the accounting session on Monday morning. Ben Hughes, office manager of Seattle Packing Co., Seattle, will discuss "Sales Realization," and Louis Hageman, vice president and general manager of Luer Packing Co., Los Angeles, will speak on "Production and Accounting Are Team Mates."

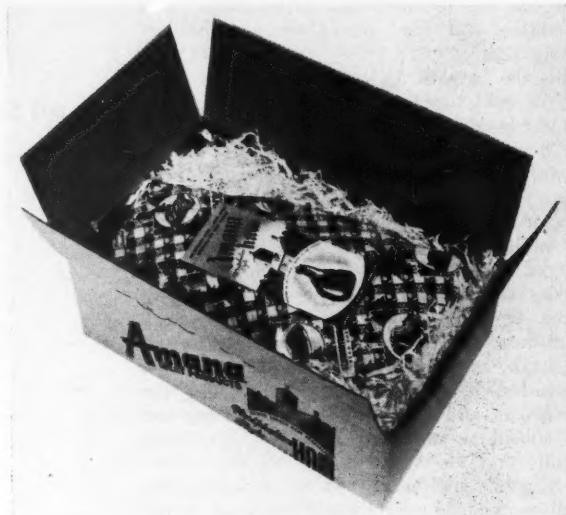
The First Annual meeting of the Alabama Meat Packers Association, Inc., will take place Saturday, January 12, at the Tutwiler Hotel in Birmingham. William Kling, Valley Pride Packing Co., Huntsville, president, announced. Alabama Commissioner of Agriculture A. W. Todd will address the group at 11 a.m., following a 9:30 a.m. business meeting. John C. Milton of the American Meat Institute, Chicago, is scheduled to speak at 2 p.m. A banquet at 7 p.m., with a guest speaker, and election of officers will be the concluding events.



Old Europe's Meats



FINISHED Westphalia style hams get inspection from Carl Oehl.



WELL-CURED and packaged hams are shipped for long distances.

IN these days when most plant operators are searching for faster cures, it is interesting to find that the products of older and slower methods of processing meat still are in demand at premium prices.

At one small midwestern meat plant, pork products are not only cured and smoked by the same methods which have been in use there since 1858, but also the formulation and procedure are more than two centuries old. The distinctively flavored meats, for which there is a consistent demand greater than plant capacity, are turned out much more slowly than would be possible in most commercial plants.

Located in the village of Amana proper, among the rolling hills of southeastern Iowa, the company is known as the Amana Society Meat Department and is cooperatively owned by a sizable religious community of the same name. The Amana colonies were founded in 1855 by settlers from the well-known German meat producing province of Westphalia. Although originally organized as a self-sufficient communistic type of society, with primary emphasis on agriculture, members of the group are now shareholders in a for-profit cooperative enterprise which operates farms, a refrigerator-home freezer plant, woolen mill and furniture shop as well as the meat plant. The community has grown to include seven towns in which the homes and other buildings are maintained in the old-country style in which they were constructed.

One of the first projects of the colonists was the erection of a traditional Westphalian meat plant in which operations were set up on the basis of methods long used in Germany. Originally there was no concern with making a profit on the plant's products since these were used only to supply the "community kitchens" in the colonies (a typical kitchen fed 50 to 60 Amana villagers) and to

lay by a small reserve. More recently, however, sausage and cured meats have been released for outside distribution in response to insistent requests by thousands of visitors who, after tasting these products, have asked to purchase and take home larger samples.

The society's meat department carries on a mail order business in old-fashioned hams, bacon, cottage butts, smoked pork sausage links, cervelat and schwartzenagen (head cheese), as well as "sampler" assortments of some of these products.

Plant operations are directed by George Schuerer, whose late grandfather came from the old country to assume similar employment. The shipping supervisor,

Meatfind Home in Iowa



EVERY product has a gay gift wrapping during all the seasons.

Carl Oehl, had forebears among the early settlers as have many others of the plant's employees. The staff recognizes that their procedures are inadaptable in connection with the fast, efficient, production-line methods of large modern meat plants, but, at Amana, time is considered to be an ingredient just as important as any other part of the strictly observed formulas.

Ham processing starts with the selection of suitable animals from among the 15,000 hogs raised annually by the colony. Fresh hams are trimmed well but without removal of the skin or fat. Curing is done for 32 days in wooden vats containing special brine under controlled temperature. The hams are not precooked but approach ready-to-eat quality by smoking for 14 days in an unheated smokehouse. Care is taken to produce an even golden-brown finish which is not too dark. The hams are cured and aged further after smoking by hanging them for 30 days at room temperature in a spacious attic constructed of hand-hewn timbers. The anticipated shrinkage is around 14 per cent. No part of the lengthy process



RUSTIC plant is visited by thousands of tourists each year.

is shortened in any way in spite of insistent customer demand for more of the product.

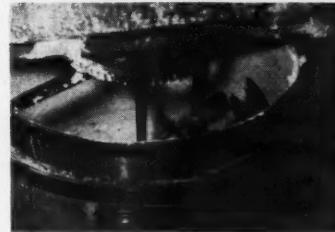
Smoking is done in what is possibly the oldest continually-operated smokehouse west of the Mississippi River. Standing 60 ft. high, the house is constructed of native sandstone and has a capacity of 3,000 hams at each loading. Inside walls are as hard and shiny as black porcelain, a feature that is publicized as being representative of thousands of loads of meat which have been slow-smoked over fires of hickory cordwood.

Bacon is cured for three weeks and smoked for 14 days. Country-style coarse-ground pork sausage and cervelat are both stuffed in straight casings to weigh 1 lb. and smoked for seven days without other cooking. Examination inside the casings after smoking shows a visible smoke penetration of from $\frac{1}{4}$ in. to $\frac{3}{8}$ in.

Schwartennagen (head cheese) is made of large hand-chopped pieces of meat stuffed in hog stomachs. The product weighs from 4 to 6 lbs. and is given a long smoke. Dried beef is finished to exceptional quality and appearance by being produced from high grade beef rounds. The round shape is carefully retained during processing and the meat is cut in large thin slices showing grain and consistency of the whole piece. The unbroken slices are laid flat and wrapped in clear cellophane to make a neat 5 in. x 9 in. package of 8 oz.

All packages are prepared for shipping by being gift wrapped in decorated wax paper furnished by the Waxide Co. of Kansas City. Under an outer layer of clear cellophane, the white paper is printed with $\frac{7}{16}$ in. wide checkered brown strips made up of alternating flower designs and diagonal lines. Pictures of principal products are impressed in black at consecutive short intervals mak-

CONSTRUCTION of the double jacketed, water-chilled lard cooler in use at the Amana plant has been copied by a number of other meat packing companies.



ing a single wrapper appropriate for all items. Identification of individual meats is effected by pasted-on labels carrying the name of the item, the word Amana in large letters and a picture of the unique plant. "Smoked in the Tower—Aged in the Garret" is used as a theme line.

Lard is open-kettle rendered on the first floor from which it flows by gravity through straining equipment and over a wide settling trough into a unique cooler in the basement. This efficient cooler is a practical conversion by plant mechanics of a stainless steel butter churn (see picture). Inside measurements are 30 in. high and 26 in. wide. Capacity is 300 gal. an hour. The inner surface is cooled by water at 45° F which is circulated through a double jacket. Agitation is done by three propeller-like flat end paddles assembled in series on an upright shaft made to revolve on its own axis while, at the same time, traveling around close to the inner circumference. Lard is scraped from the vertical surface by a long knife fixed to turn opposite to the paddles. A centrally pivoted horizontal knife scrapes the bottom of the tank. Power is supplied through external gears connected by a chain drive to an overhead motor. A modern touch is given to lard processing by the use of an antioxidant furnished by Fearn Foods, Inc. Lard is packed in 1-lb. and 2-lb. waxed cartons and in 5-lb., 25-lb. and 50-lb. tins.

STATE INSPECTION

Compulsory Oregon Meat Inspection Would Cost \$295,019 a Year, Lawmakers Told

A statewide compulsory meat inspection program in Oregon, set up as suggested by the state Department of Agriculture, would cost \$295,018.68 annually, the department has estimated in a report to members of the 1957 legislature. The report covers the department's operation of the state's pilot meat inspection program from September, 1955, through last October.

Twenty-five per cent, or \$73,754, of the first year's budget would not be used because a full-time program could not be activated at once, the legislators were informed.

The 1955 Oregon legislature authorized the pilot study and asked the department, headed by J. F. Short, director, to make a report to the 1957 legislature on the desirability, necessity and costs of a statewide compulsory meat inspection program. The report contains a factual statement of the department's findings and a proposed program if the legislature appropriates funds for compulsory statewide meat inspection.

The program, as proposed, would utilize 75 persons, with a trained veterinarian and lay inspectors serving slaughter plants in each of 18 designated areas. Compulsory meat inspection would function in 101 slaughter plants. Plants that would not be covered by it already are under federal or state-approved city meat inspection programs.

Three cities, Portland, Albany and Klamath Falls, have state-approved city meat inspection which covers nine plants, including four in Portland, two in Albany and three in Klamath Falls, the report points out. The cities, except Portland, pay the inspectors and, in turn, bill the plants for the inspection costs. The city of Portland inspects three slaughterhouses and 47 processing plants at an annual cost of \$54,000, paid out of the city budget, and, in addition, provides inspection for a Cornelius plant which pays the cost.

The state Department of Agriculture, the report continues, covered a maximum of 116 plants at the peak of pilot meat inspections, which were carried on in each plant for a short time. During the 14-month period covered by the report, 94 carcasses and nine animals were condemned. This is .50 per cent of all animals inspected under the program and

compares with .43 per cent condemned under federal meat inspection in Oregon in 1955.

Larger percentages of livers, heads and other parts of animals (in all, 6,356 edible parts) and more than 17,000 lbs. of meat food products also were condemned. All pilot inspections will continue until the biennium ends June 30, 1957.

Oregon has 132 slaughter plants, including ten under federal inspection, ten under voluntary state inspection, nine under municipal inspection and 103 plants without meat inspection. The 103 plants are uninspected except for the annual state plant sanitation inspection made at the time of license renewal, the report says, pointing out that this is not meat inspection.

The department found the breakdown on average cost per animal unit for inspection under Oregon's various meat inspection programs is: federal, 49c; voluntary state inspection, \$1.32, and city inspection, 81c. (An animal unit is one steer, three sheep, three hogs or three calves.) The small volume of many plants in the state and time required to slaughter an animal unit increase greatly the overall costs of meat inspection in those plants, the report explains.

Animal slaughter of red meat animals in Oregon includes approxi-

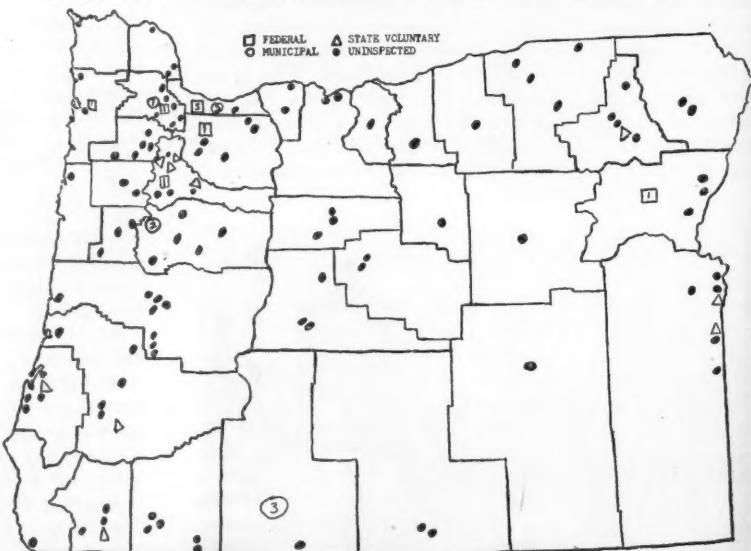
mately 57 per cent in federally-inspected plants, 18 per cent in plants under Portland municipal inspection and 25 per cent in plants under the pilot program, according to the report. The population of Oregon is about 1,600,000 persons, who consume an estimated 256,000,000 lbs. of meat a year, based on a national per capita average of 160 lbs. Some meat must come from other states.

Operators of some non-inspected plants say they find it impossible to sell their products to many Oregon markets because these markets now handle only inspected and graded meats, the report says, explaining that more plants could qualify for federal grading under the proposed program. State institutions buy only graded and inspected meats.

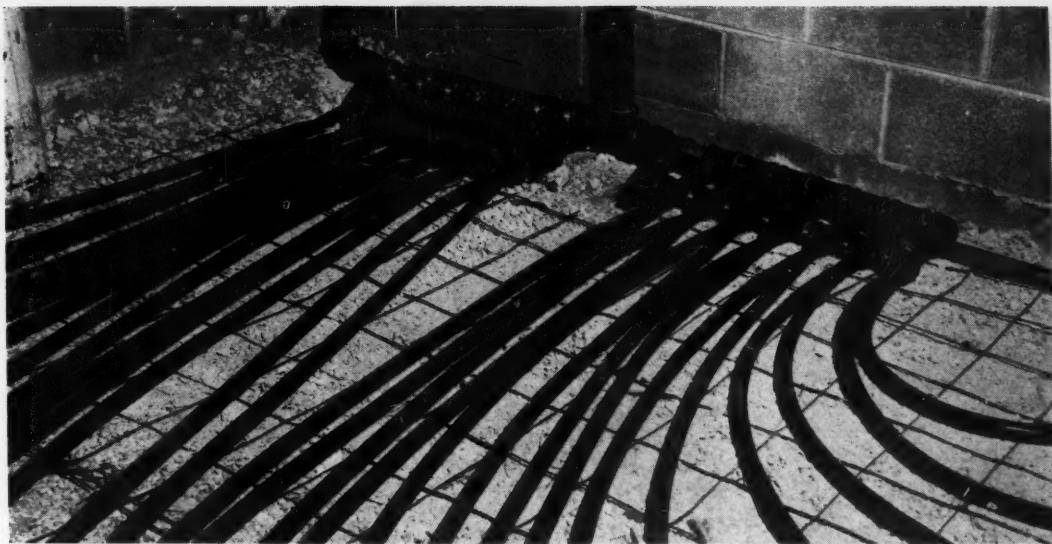
Material benefits from a disease control standpoint also would be derived from statewide meat inspection since it would provide detection at the time of slaughter of diseases which then could be traced immediately to the herd or flock of origin.

To carry out the pilot program, the 1955 legislature appropriated \$75,000 from the state's general fund and, at the suggestion of spokesmen for the meat industry, increased the state license fee for slaughter plants from \$50 to \$100 and for retail meat dealers from \$10 to \$20, with half of the fees to be expended to conduct the program. The revenue from the fee increase was anticipated at \$65,000, making an estimated total of \$140,000 available for the pilot program during the biennium.

LOCATION OF SLAUGHTER PLANTS AND TYPE OF INSPECTION



LOCATION OF inspected and uninspected plants in Oregon is shown by map. Compulsory state inspection, as proposed to legislature, would function in 101 slaughter plants.



VIEW OF the header section shows the way in which plastic pipes are connected with the polystyrene adaptors.

A Warm Floor Keeps Mechanics on Job

A new concept of garage heating may eliminate one of the major handicaps of winter garage work—the cold floor. Most garage floors are concrete poured on a cinder bed and, during the winter months, the floor remains cold even though the garage area is warm. Much of the garage mechanic's work is performed from the floor level and this is particularly true of routine maintenance such as checking the oil pan, tie rod connections, etc. The cold floor lowers the efficiency of the workman, who either must bundle up excessively or take frequent breaks.

An economical answer to this problem of keeping garage floors warm may lie in a low cost radiant heating system using Crane Co. polyethylene pipe and polystyrene insert-type adaptors to tie the plastic pipe into the Crane headers.

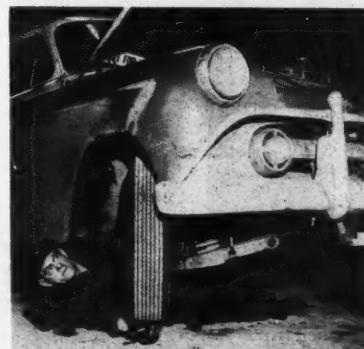
The system has been in use for two years in the garage of the La Grange Cab Co. of La Grange, Ill., and company officials are enthusiastic about its performance. The firm has a fleet of 32 vehicles and its garage is similar to that of many maintained by medium-sized meat packing plants. The system has kept the garage temperature at 70 to 72° F. with a maximum water temperature of 120° F. The cost of heating is stated to be in line with that of operating ceiling-mounted blower heaters.

The efficiency of the mechanics has improved and the former winter plague of absenteeism has been elimi-

nated, reports J. M. Wyllie, president. The quality of maintenance work has also improved since the vehicles are completely free of ice and all parts



TWO-MAN crew spreads concrete over pipes filled with air to prevent depression.



MECHANIC services car in warm comfort.

are accessible. Furthermore, it is expected that body life will be lengthened as corroding salt picked up on city streets flows off with the slush. Finally all the vehicles start quickly, prolonging battery and engine life.

The garage, a 125 ft. x 150 ft. structure, is built of cement block and brick and has a truss roof. The building and heating system were designed by architect Otto Nerad.

The system was easy to install. Crane plastic piping (400-ft. rolls) was unrolled and fastened to wire mesh over a gravel base. The pipe is easy to handle as it weighs only 20 lbs. per 100 ft.

In the garage parking area, $\frac{3}{4}$ -in. pipe was placed on 18-in. centers; in the working area, on 12-in. centers, and under the office, $\frac{1}{2}$ -in. pipe was set on 9-in. centers. Under the roll-away doors, the pipe was spaced closely for greater heat concentration.

Prior to covering with concrete, the whole system was subjected to a 125-lb. pressure test and all connections were made air tight. Air pressure was maintained in the piping while it was being covered with 4 in. of concrete.

The only fittings required were Crane polystyrene insert-type adaptors to tie the plastic pipe into the headers. The only tools used by the two-man crew were a saw to cut the pipe and a screw driver to tighten the metal adaptor clamps. Two men installed the floor in four days.

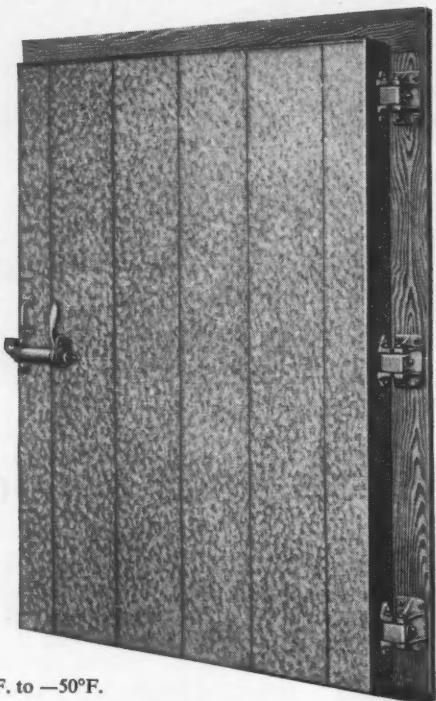
A large grate-covered drain in the center of the floor drains the water.

NEW Jamison

VAP·R·TYT

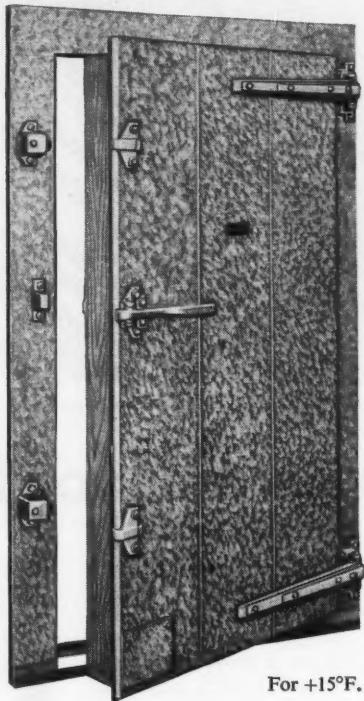
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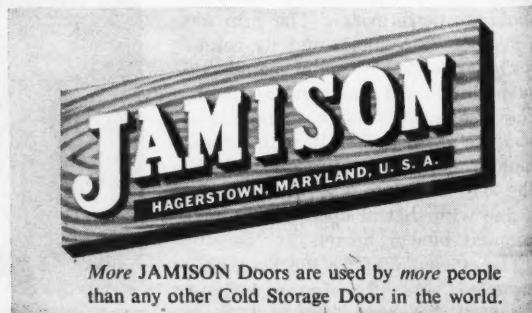
*Vap-r-tyt is a Jamison trademark



Soldered Seams. All seams are locked and then soldered to prevent moisture under high vapor pressure from penetrating into the core of the door.

Vap-r-tyt . . . the application of metal with locked and soldered seams with all penetrating bolts sealed, is an exclusive Jamison feature. Vap-r-tyt adds longer life to cold storage doors by guarding against deterioration which invariably results when moisture condenses on the inside of the door. Jamison Super Freezer and Lo-Temp Cold Storage Doors are now being furnished with Vap-r-tyt as standard equipment.

For further information on Vap-r-tyt write to Jamison Cold Storage Door Co., Hagerstown, Md.



More JAMISON Doors are used by more people than any other Cold Storage Door in the world.

The Meat Trail...

Conroy and Hill Are Named Officers of Maurer-Neuer

WILLIAM A. CONROY of Maurer-Neuer, Inc., Kansas City, has been promoted to vice president of the company and WARREN A. HILL of



W. A. CONROY



W. A. HILL

the firm's plant at Arkansas City, Kans., has been named assistant vice president and general sales manager.

Conroy formerly was assistant vice president and manager of the sales and sausage division. He joined the Maurer-Neuer firm in 1950 as product manager. Previously, he had about ten years of experience with a large meat packing concern. Conroy holds a degree in economics from the University of Kansas.

Hill, who has been serving as general sales manager, has been with the Maurer-Neuer firm since 1941 and in the meat packing industry 26 years. He joined Maurer-Neuer as local sales manager of the Arkansas City plant.

Two World War II Foes Are Allies Now in Seiler's, Inc.

Two former wartime foes in North Africa and Italy have teamed up in Philadelphia to turn two ex-competitor firms, Karl Seiler & Sons and Louis Burk, Inc., into one corporate setup under the name of Seiler's, Inc.

Principals in the new corporation are W. W. KEEN BUTCHER, who was a major in the U. S. 34th Division, and HERBERT NUSSBAUMER, a major in Germany's Afrika Korps during World War II. Butcher, a member of the investment firm of Butcher & Sherrerd, is chairman of the board of Seiler's, Inc., and Nussbaumer is president of the company.

Nussbaumer worked for several packers in this country before the war, but he was drafted into the German army in 1939 while visiting there to bring his parents back to the U. S. He returned to the U. S. from Argentina last year. Seiler's, Inc., is Butcher's first venture in the meat processing industry.

Morrell Elects McClelland A V. P., Two Other Officers

The board of directors of John Morrell & Co. has elected C. B. McCLELLAND of Ottumwa, Iowa, a vice president of the company in addition to his position as treasurer, W. W. McCallum, president, announced.

Also elected officers of the meat packing firm were FRANK W. HIANIK, Chicago, who was named assistant treasurer, and WILLIAM L. O'MEARA, Oak Park, Ill., who was elected assistant controller.

McClelland, a graduate of Sheffield Scientific School of Yale University, joined Morrell in January, 1946. After holding various positions of responsibility,



C. McCLELLAND



F. W. HIANIK



W. L. O'MEARA

bility, he was elected treasurer in June, 1954, and a member of the company's board of directors in March, 1956.

O'Meara, a graduate of the State University of Iowa, was a member of the auditing staff of the Peoria office of Price Waterhouse & Co. prior to joining John Morrell & Co. in September, 1955. Hianik is a 1950 graduate of Loyola University, Chicago. He is a certified public accountant and before joining Morrell was associated with the auditing firm of Price Waterhouse & Co.

Although residing in Ottumwa at present, McClelland is to transfer to the general offices of the company at 208 South LaSalle St., Chicago, early this month.

JOBS

THOMAS W. FOSTER has been appointed plant superintendent for Roegelein Provision Co., San Antonio, WILLIAM ROEGELEIN, president, announced. Foster has had 40 years

of experience in all phases of the meat industry in major cities throughout the nation and has been manager of several packing plants. His new duties will include responsibility for production of all Roegelein products.

JOHN A. (JACK) GRIFFIN, head of the transportation and purchasing departments at the Swift & Company plant in Evansville, Ind., has been promoted to the post of assistant to the general traffic manager of Swift & Company, Chicago. Griffin, who joined Swift in Iowa in 1932, has been transportation manager in Evansville since 1946 and head of purchasing there since September.

The appointment of FRANK J. GUTHRIE as general sales manager of the grocery and processed meat divisions of Stahl-Meyer, Inc., Brooklyn, has been announced by GEORGE A. SCHMIDT, JR., president of the company. Guthrie also has been appointed to the company's management committee, comprised of the president; JOHN P. DIERCKS, treasurer, and ROBERT S. SEVENAIR, vice president in charge of operations.

Guthrie formerly was national sales manager of Junket Brand Foods, Little Falls, N. Y.



F. J. GUTHRIE

PLANTS

Graf Packing Co., Mercedes, Tex., is opening a new sausage division, ROBERT K. GRAF, a partner in the concern, announced.

Pitts Packing Co., Detroit, plans to revamp its entire plant in the very near future and construct a new addition that will increase the size of the building about 30 per cent, THOMAS LA ROSE, general manager, has informed the NP. The expansion program is based primarily on a complete line of prepackaged luncheon meats under the company's Mr. Pitts Finest label, he said. New equipment costing about \$75,000 will be installed. At present the firm is manufacturing nearly 3,000,000 lbs. of product a year and distributing another 1,000,000 lbs. as a jobber. Management hopes to attain production of 5,000,000 to 6,000,000 lbs. after

the project is completed, La Rose said. The firm's marketing area may be enlarged to take in all of Michigan. CLARENCE HACKBARTH is head of the company's sales department.

Klarer Provision Co., Inc., Louisville, has purchased the Mickelberry's Food Products Co. sausage plant at 200 N. Floyd, Louisville. The plant had been closed several weeks.

All the machinery and equipment of Quality Boneless Beef Co., Inc., Philadelphia, was sold at public auction recently on the premises of the firm at 314 N. Marshall st.

Formation of Universal Meat Packers as a subsidiary of Crown Packing Co., Detroit, to handle smoked and canned meats, has been announced by Crown partners CHARLES FINKEL and LOUIS WOOLMAN. Products will include boned pork items such as canned picnics. The new firm will operate from the Crown plant. A new smokehouse and new canning equipment are being installed for Universal.

Swift & Company has closed its sales unit at 254 E. Third st., Plainfield, N. J., after more than 50 years of operation. ANDREW J. HENKEL, manager there since 1942, said the Plainfield business and seven employees will be transferred to Swift units in Elizabeth and New Brunswick.

TRAILMARKS

The philosophy of OSCAR G. MAYER, chairman of the board of Oscar Mayer & Co., is stated in a booklet, "A Plan for Living," now being distributed by the Oscar Mayer Foundation, 1241 N. Sedgwick st., Chicago. The booklet is a reprint of an address that Mayer made in 1955 before the student body of Beloit College, in which he presented the following formula for a full and happy life: 1) Lifelong personal de-



OFFICIAL OPENING of Murry's Steaks, Inc., 403 Swann ave., Alexandria, Va., is marked by ribbon-cutting ceremony, plant tour and other activities, attracting more than 2,000 businessmen, city and chamber officials and friends. The new firm, which employs more than 60 persons, is a manufacturer and supplier of meat and allied products, serving hotels, restaurants and institutions in the Washington (D.C.) metropolitan area, Northern Virginia and Maryland. Shown above at ribbon-cutting ceremony are (l. to r.): Irving Rubin, business consultant; Robert V. H. Duncan, president of the Alexandria Chamber of Commerce; Murry Mendelson, plant manager, with his son, Ira; Mayor Leroy Bendheim of Alexandria; Alfred G. Mendelson, general manager of Murry's Steaks; Mrs. Alfred Mendelson; Mrs. Ervin Helman and Ervin Helman, family members of the operating staff.

velopment, 2) Generous consideration for others, and 3) Due service to society. Development during the past century of research as a means for solving physical and social problems, Mayer said, typifies the "personal development" portion of his formula and the research also results in service to mankind.

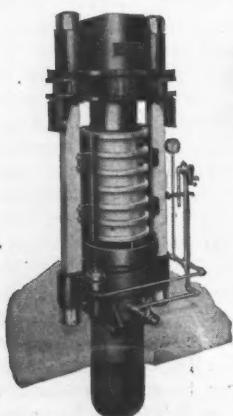
Bernard Bowman Corp., importer of canned hams and allied products from Holland, Germany and Denmark, has moved to more modern and larger quarters at 122 E. 42nd st., New York 17, N. Y.

The next annual dinner and dance of the Meat Trade Institute, Inc., New York City, will be held at 8 p.m. Saturday, February 16, in the Grand Ballroom of The Plaza, New York City. Representatives of firms in allied industries servicing the meat industry will be welcome. JOHN KRAUSS,

president of John Krauss, Inc., Jamaica, N. Y., is chairman of the dinner dance committee. Also serving on the committee are PAUL J. ARNETH, FREDERICK H. BUCHHOLZ, ANDREW J. DEILE, FRANK D. ORZECHOWSKI, MAX RAMELMEIER, FREDERICK T. SPAMER, the Institute's president, and HARRY WHITE, JR.

Illinois Meat Co., Chicago, recently donated 4,800 cans of corned beef hash through the American Red Cross for Hungarian refugees in Austria. A. W. BRICKMAN, president, said the hash would provide a meal for about 7,500 refugees.

A Swift & Company salesman isn't sure whether his fourth child is the first baby born in the Chicago area in 1957 or, better yet, the last one born in 1956. Officials of Ingalls Memorial Hospital, Harvey, Ill., said that 6-lb., 11-oz. BRADLEY JAMES KOLESAR



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was born "at the stroke of midnight" on New Year's Eve. Nobody noticed whether it was the first stroke or the last stroke. Temporarily at least, the hospital is listing the birth date as January 1. JOHN KOLESAR, JR., and his wife, PATRICIA, hope that date is wrong so Bradley will entitle them to an income tax deduction for 1956.

The biggest family in Bexar County, Tex., was presented with more than 600 lbs. of meat on Christmas Eve by WILLIAM ROEGELEIN, JR., of Roeglein Provision Co., San Antonio. The meat and an 18½-ft. home freezer were prizes in a "biggest family" contest conducted by the *San Antonio Express and News*. Winner was the 19-member family of PABLO VASQUEZ, 47, an unemployed laborer partially crippled by rheumatism. Roeglein, who presented the meat personally, also offered a job to the oldest boy living at home.

MARTIN J. HOULIHAN, personnel manager of the Albany (N.Y.) division, Tobin Packing Co., Inc., has been elected president of the Capital District Personnel Association.

More than 30,000 hogs' heads were sold in San Antonio for the traditional Christmas Eve "Tamalada" tamale feast of Spanish-speaking families, estimated ALFRED REYES, manager of Apache Packing Co., San Antonio. Meat from the heads is used in the Christmas tamales.

JOSEPH WAGENHEIM, president of Joseph Wagenheim Co., Atlantic City, N.J., was elected a vice president of the Miss America pageant at the annual reorganization meeting of the beauty contest's board of directors.



INTRODUCTION OF the company's newly-designed canned ham label, which features pastel colors, an expanded line of canned imported pork products and its recently-developed Super Sharp processed cheese were highlights of the 45th anniversary sales meeting of J. S. Hoffman Co., Chicago. The new canned ham label is designed to attract attention with its bright yet subdued colors. The new cheese, developed in the firm's research laboratory, is said to be the first processed cheese to have the sharp tang of aged cheese, while possessing the advantage of being rindless. The product is to be packaged in various weights, including consumer sizes, according to H. I. Hoffman, president. Company officials shown above during ceremonies are (l. to r.): J. M. Finucane, vice president; B. Owinsky, promotion manager; H. I. Hoffman, president; E. L. Reichert, vice president; L. M. Markus, vice president; H. S. Manning, executive vice president, and S. S. Clayman.

DEATHS

ERNEST DOWKER, a partner in Ernest Dowker Packing Co., Gaylord, Mich., died recently of a heart attack.

KENNETH R. LAIRD, Vancouver, B.C., representative of First Spice Mixing Co., Toronto and New York City, was among the 62 victims of the ill-fated TCA plane which disappeared in the Canadian Rocky

Mountains last month. Laird was a meat packing plant superintendent before joining First Spice. He was a flier with the Canadian air force in World War II. Surviving are the widow, DOROTHY, and two children.

CHARLES LOEFFLER, retired treasurer of Illinois Packing Co., Chicago, died recently in Los Angeles, where he had resided for the past 15 years. Loeffler was with Illinois Packing from its founding more than 40 years ago. He sold his interest in the company when he retired in 1942.

GEORGE T. ALLARDICE, manager of the Albany (N.Y.) unit of Swift & Company since 1939, died suddenly. He joined Swift in Albany as a salesman in 1918.

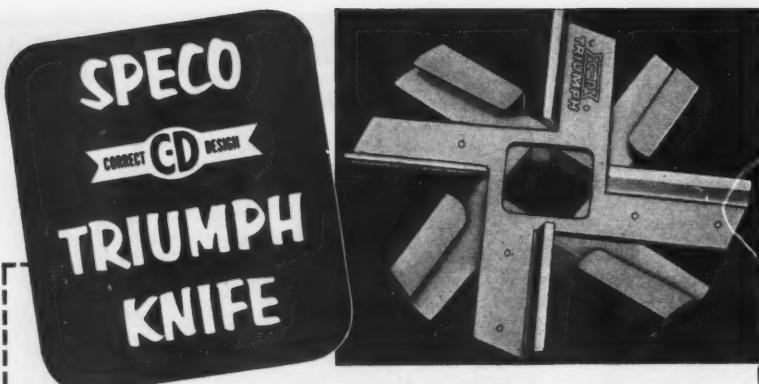
DON B. WESTLAKE, 49, who was supervisor of the frozen food department at The Canton Provision Co., Canton, Ohio, for ten years, died after a brief illness. He had been with Superior Provision Co., Massillon, Ohio, for the past six months.

GEORGE J. ROST, 49, Branchville, N.J., wholesale meat distributor, died after a long illness.

OWEN R. LAVIN, 62, chief of the fire department of Armour and Company, Chicago, for 40 years, died of a heart attack shortly after fighting a \$2,000 fire in an Armour egg cooler.



SOME OF the personnel of Food Management, Inc., enjoying a morning coffee break in the firm's new headquarters in Cincinnati. Reading clockwise, engineer Bill Kibler; vice president Burton A. Davis; treasurer W. W. Bystedt; president Norman Brammall; Jim Camp, director of client relations, and Norma Egart, secretary. An informal open house was recently held at the new location and visitors were shown the new engineering and layout department as well as the executive and general headquarters for the 25 engineers, supervisors, office, sales, merchandising and advertising experts who serve almost 200 U.S. and Canadian packers. The firm is now engaged in a study of prepackaging of red meats at all operating and merchandising levels.



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Kingan Drops Appeal in Patent Infringement Case

Hall Laboratories, Inc., a subsidiary of Hagan Corp., Pittsburgh, announced that the Kingan division of Hygrade Food Products Corp. is withdrawing its appeal from the judgment handed down by the Federal Court in Richmond, Va., last September 24, holding Hall Patent 2,513,094 valid and infringed.

Royalties are to be paid for all past use of the Hall process by Hygrade and all its subsidiaries at the established royalty rate and, in addition, attorneys' fees and damages in the amount of \$75,000 will be paid. The total amount, including royalties for past use from 1954 to date, is in excess of \$250,000.

The Hall patent covers use of certain phosphates in curing meat.

Wyoming Slaughter Up 20% Under Inspection Program

Livestock slaughter has increased 20 per cent in Wyoming plants since a new state meat inspection program went into effect in May, 1955, as compared with the years immediately preceding, Wyoming Agriculture Commissioner William L. Chapman announced recently.

A total of 48,686 head of livestock had been inspected and approved for slaughter in 40 plants in that state under the new program by mid-December of this year, and 139 head had been condemned as unfit for human consumption, he reported. The inspection program was authorized by the 1955 Wyoming legislature.

10% Hormel Stock Dividend Authorized by Directors

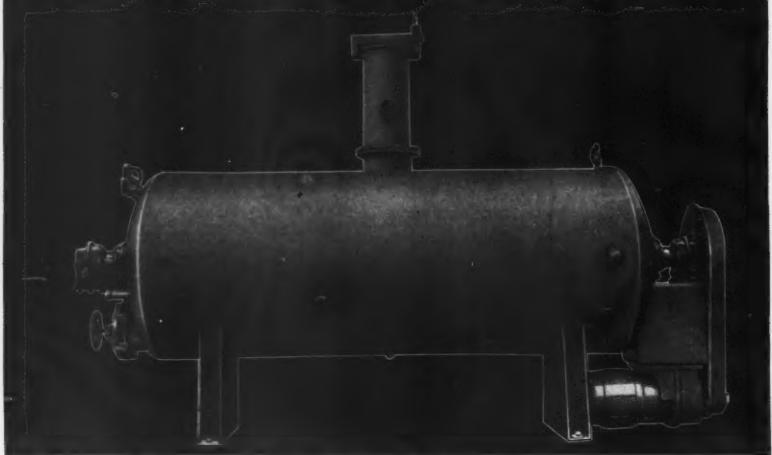
Directors of Geo. A. Hormel & Co., Austin, Minn., have authorized a 10 per cent stock dividend on the common stock, at the rate of one share for each ten shares held, H. H. Corey, chairman of the board, announced at the annual meeting of shareholders. The dividend is payable January 25.

As reported in THE NATIONAL PROVISIONER of December 15, Hormel net earnings amounted to \$5,126,072, or \$9.85 per share of common, in the fiscal year ended October 27, 1956.

Inspection Problem Eased

Governor Meyner of New Jersey has signed into law a bill that permits the employment of unlicensed but otherwise qualified persons to serve as veterinary meat inspectors. The law is aimed at easing an inspection problem caused by veterinarian shortage.

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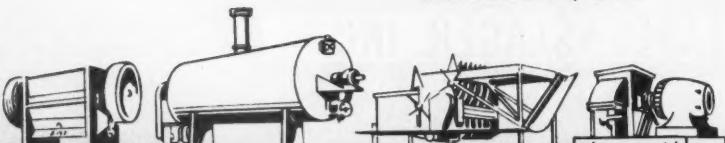
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Rath Net Hits Record High of \$3,628,629

Net earnings of The Rath Packing Co., Waterloo, Iowa, reached an all-time high of \$3,628,629 in the fiscal year ended October 27, 1956, the 65th year of continuous operation of the firm, Howard H. Rath, chairman of the board, and A. D. Donnell, president, revealed in the annual report to shareholders.

Sales tonnage of meat products increased approximately 4 per cent over fiscal 1955 and, notwithstanding a decline in prices, the dollar sales also increased slightly, amounting to \$265,464,744 compared with \$254,023,532 in 1955.

While net earnings were substantially larger than the prior year's profit of \$2,637,300, "they are still low as compared to those of other industries and in view of the need for capital expenditures to improve our facilities," Rath and Donnell said. The net profit amounted to 1.37¢ per dollar of sales and less than ½¢ per pound of product sold. The 1955 profit represented about 1¢ per dollar.

"There are rapid changes taking place in our industry in connection with the development of new products, particularly in the frozen meat line, new processes and machinery, new packing ideas and new merchandising methods," the Rath officers pointed out, explaining that large expenditures for new plant facilities and machinery are required to keep up with these new developments.

During the past year, they said, Rath completed improvements and additions to its freezing areas and installed additional low temperature freezing machines, which greatly enlarged the company's frozen foods facilities. The company also added to the smoke ovens and chill rooms devoted to the production of hams, bacon and other smoked items.

Another major improvement was the construction of a new processing branch in Los Angeles, financed under a sale and lease-back arrangement. This new facility will permit a material increase in the distribution of Rath products in that rapidly-growing market, the officers explained.

Pointing out that an adequate supply of livestock is in prospect for the 1957 year, they concluded:

"With our research and development department working on new products and improving old ones, our product control department watching quality, our sales and promotion departments extending our distribution and with a well-trained, industrious work force, we look toward the future with optimism."

Operations

LOWERING DEVICE SOLVES HIGH RAIL PROBLEM

The height of an exceptionally lofty track rail on the shipping dock of a beef processing plant was found to be too great for practical removal of hindquarters by ordinary procedures. This was a problem recently encountered by an Iowa concern when organizing operations in a plant it had purchased.

Use of a tall platform proved awkward and installation of a reversed track lowering rail was prohibited by narrow aisles. Changing the elevation of the entire track was not considered feasible or economical so that some other solution was sought by the operating force of the packinghouse in question.

The difficulty was solved by adding to the main track a short branch deadending in a unique drop-rail device by means of which the hindquarters are conveniently lowered the required 5 ft. to 6 ft. At the end of the spur, an 8-in. long piece of the track is indented sufficiently to hold a trolley wheel without slipping and welded to the thin end of a strongly

constructed wedge-shaped frame made of $\frac{1}{2}$ in. x 3 in. rail stock. The opposite end of the frame is hinged at four points to an angle iron bracket which is fastened to an adjacent wall midway between the track rail and floor. Pivoted frame joints permit vertical movement and accurate positioning of the short rail end at the level of the tracking.

A simple but effective brake arm is employed to hold the loaded trolley wheel in the rail indentation while at track level and at the start of downward travel. This brake allows fast handling by assuring positive positioning of the trolley wheel on the lowering rail piece regardless of rough handling or swinging of the hindquarters. It is made of a straight piece of flat iron $\frac{1}{2}$ in. thick x $1\frac{1}{4}$ in. wide hinged at a suitable angle to the track hanger support beam. See picture at the right below.

Power for the device is obtained by push-button control of a $\frac{1}{2}$ -ton reverse acting electric hoist mounted above the track (see left photo).

Convey Through Order Assembly to Truck

To increase operating efficiency, more and more meat packing firms are using the conveyorized method of order assembly. Under this the various products are pre-stacked in sectionalized bins and the orders are assembled in cartons as they pass the bins. Orders are prearranged so that they are loaded onto the trucks in first-in-last-out sequence.

There are several advantages to this system. It reduces the amount of han-

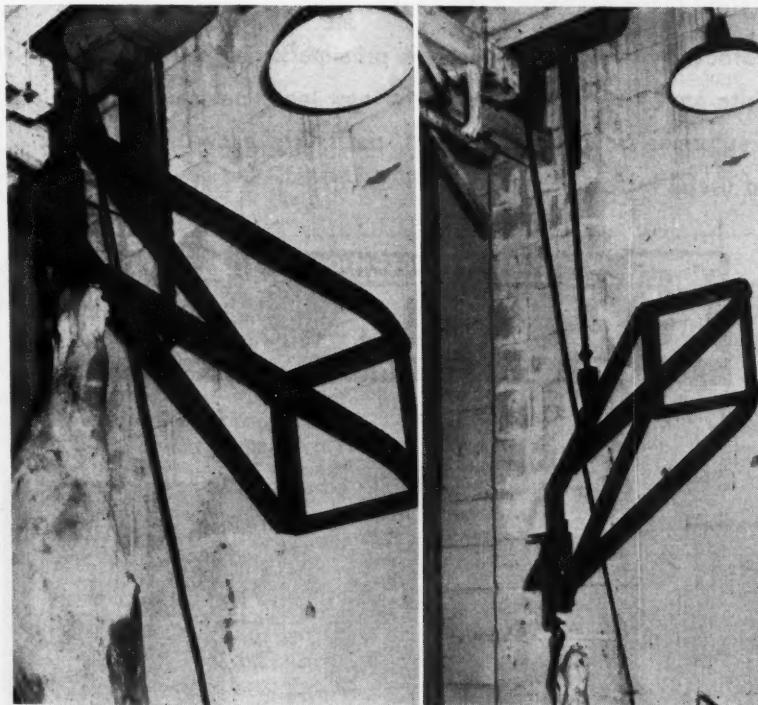


dling that must be done and the distance the order filler must cover; the conveyor does much of the handling and walking. It permits systematic rechecking of the orders as they move by a central point. With the aid of a calculator, a shipping clerk can total items on the bill and check them against the weight of the total order. Piece count in terms of cartons can be checked here, too.

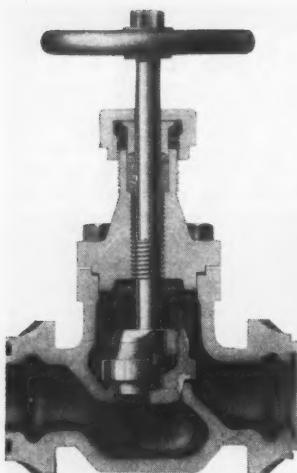
Conveyor developments, such as the Expand-O-Veyor manufactured by The Oliver Corp., permit extending this technique directly into the truck. Once product is placed on the conveyor, it is not handled again until the truck loader places it in position in the vehicle. The conveyor has a wide belt and the orders arrive in the truck at a height that makes it convenient for the stowars to lift them.

The conveyor comes in sections so that it can be expanded to load the larger cross-country trailers and, as the truck is filled, the conveyor is shortened by removing a section. On a multistall loading dock the unit can be tailored to load into any spotted trucks at the platform.

The Geo. A. Hormel & Co. branch at Birmingham, Ala., recently conveyorized its order assembly and truck loading operations. Hormel management states that the arrangement has increased productivity approximately 100 lbs. per man-hour. Since assembly and loading require



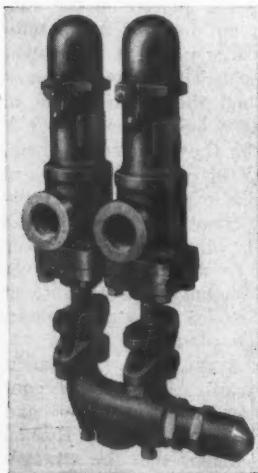
LEFT: Lowering device receiving hindquarter from high rail. Chain hoist is mounted above track. Note check arm holding trolley wheel in groove. RIGHT: In lowered position the hindquarter can be adjusted to any convenient height for handling. Check arm holds trolley wheel in place during first 12 in. of lowering. The unit was shop made by an Iowa plant to meet a specific problem on the loading dock without expensive structural changes.



Frick valves have high-angle seats and oversized stems, are good for various high-pressure jobs.



Flanged angle valve having seal-cap, for use with Freon.



Two safety valves mounted above a dual-outlet valve.

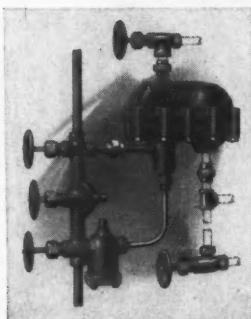


Time-tested Valves and Fittings

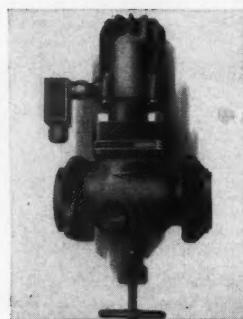
Are preferred for cooling systems using ammonia, Freon, or other refrigerants—as well as for high-pressure work in many industries. Full line of sizes, $\frac{1}{4}$ " through 14". Handle pressures of 300 to 1500 lbs., according to size. Flanged and screwed types, offering many exclusive advantages.

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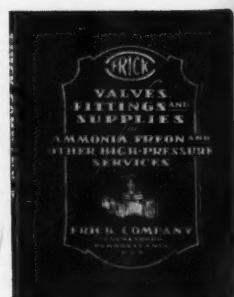
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from 10 to 15 operators, depending on the volume and type of loading, this represents a considerable saving. The setup can handle all kinds of product from a carton of onion soup to a quarter of beef.

Another advantage of the portable sectional conveyor is that the unit can be moved out of the way when

straight trucks of beef are being loaded or unloaded.

Some packers use a conveyor in the order assembly room to put up the orders and then use skid trucks to move the product onto the loading dock. While this method reduces the effort needed to assemble the order, it does entail extra work to move the

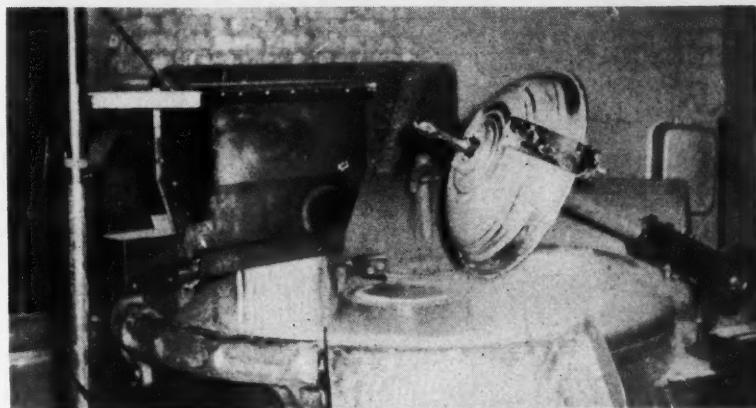
skid and lift the product from it.

Since modern packinghouse delivery trucks are refrigerated, it is more economical to load directly into a truck and pull the loaded vehicle onto a parking lot where the refrigeration units can be plugged in. Less cooler space is required than when loaded skids are allowed to accumulate.

Spreader Distributes Dry Milk Evenly Over Cutter Load at a Controlled Rate

Sausage makers who use non-fat dry milk solids in their products generally are confronted with the problem of securing an even distribution within the emulsion. This is desirable not only from the standpoint of flavor and texture, but also from that of conforming with the regulations. State and federal regulations limit the amount of milk solids that may be used in sausage. Consequently, with an uneven distribution in the emulsion, there is always the chance that the sample inspected might contain an excessive amount. To avoid this risk of inadvertent noncompliance, most sausage makers using milk solids generally add from $\frac{1}{2}$ to 1 per cent under the allowable maximum.

To permit the sausage maker to use the allowable maximum, Mid-Continent Dairy Products Co. has developed a simple and inexpensive metering device that feeds the dry milk solids into the emulsion at a controlled rate. The unit, which is clamped to a pole, is motor driven. The product is metered in either a fine, medium or heavy flow. A rod with perforations is set manually for the desired flow and locked. This rod is located at the bottom of the hop-



per. The motor then moves this rod across the larger matched openings at the bottom of the hopper, allowing the product to flow uniformly. Although the hopper is stainless steel and tapered, the slight vibration caused by the motor prevents caking. The hopper feeds the width of the bowl as the spreader is $2\frac{1}{2}$ ft. long.

More even distribution of the milk can be achieved with the unit than with the usual "dumping", since the dry milk is introduced in smaller amounts over a much greater area.

An additional advantage gained is the elimination of the dusting that occurs when dry milk is added in concentration in a few spots so that the material is churned upward as it passes under the knives. The unit introduces the dry milk directly above the emulsion and shields at the bottom of the hopper prevent dusting.

The device also can be used to introduce seasoning and cures.

The unit pivots on the pole and can be swung clear of the bowl for loading. It can be moved by one man.

Survey Points to Market for Package of Six Franks

A recent survey by Tee-Pak, Inc., Chicago, indicates there is a place for a package of six wieners in the self-service markets, the company has revealed. In the survey, undertaken in an effort to determine the optimum number of franks for a single package, 546 homemakers in a midwestern city were asked how many wieners they served per meal.

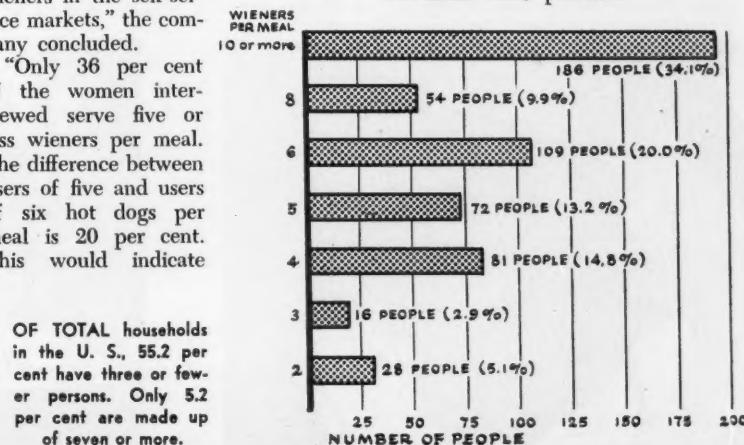
The responses are shown in the accompanying graph. A total of 306 homemakers, or 56 per cent of those questioned, said they serve six or fewer hot dogs per meal; 240, or 44 per cent of those surveyed, said they serve six or more franks per meal.

In view of the fact that 55.2 per cent of American households have three or fewer persons and 56 per

cent of the women interviewed in the Tee-Pak survey serve six or fewer hot dogs per meal, "it seems that there is a place for a package of six wieners in the self-service markets," the company concluded.

"Only 36 per cent of the women interviewed serve five or less wieners per meal. The difference between users of five and users of six hot dogs per meal is 20 per cent. This would indicate

that for those who buy less than a pound of wieners, the present $\frac{1}{2}$ -lb. package of five wieners is not the size unit that will bring the packer the maximum sales possible."





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CLOSEUP VIEW of link placement operation. Package is check-scaled. Product has excellent visibility in assembled package.



Cookery School Kickoff Promotes Pork Sausage

A CRITICAL factor in introducing any new sausage product is the initial breakdown of the resistance of the retail store operator. If this is achieved in an effective manner, the general sales presentation is made easier, since success begets success.

Confronted with the problem of introducing its new pork sausage links, packaged in a disposable cook-and-serve foil pan package, Leon's Sausage Co., Chicago, was stumped temporarily. However, Leon Tiahnybik, president and ex-Army cook, was certain the housewife had no more love for KP chores than the average GI, and felt certain the product would be a sales leader once it was introduced.

When Frank Guido, advertising manager, learned that Walter Kramer, owner of a suburban super mart and IGA official, was planning to hold a cookery demonstration to move turkeys for the Christmas season, he and Joe Minogue, large account sales manager for Leon's, prevailed on Kramer to stage a joint demonstration. They agreed that it should be held in an area other than the store. A local theatre was rented with Kramer paying the rental fee. Leon's agreed to provide the services of Francois Pope, famed Chicagoland culinary personality, who also does the firm's regular weekly TV show. A joint promotion of the cookery demonstration was accomplished through use of two full-page ads in the local newspaper and five local radio spots. As a special inducement approximately 50 prizes were offered for each demonstration. Kramer provided four roast turkeys and Leon's furnished cook books and packaged sausage products. Prize distribution was liberal so that the percentage of

IRVIN TIAHNYBIK, Milton J. Smith, distributor, Frank Guido and Joe Minogue examine cook book and product door prizes.



winners would be high. The demonstrations were staged at 1 p.m. and 2:30 because it was believed the housewives had some free time during the early afternoon.

Attendance numbered 427 at the first demonstration and 123 at the second. Each woman attending was given a door prize drawing ticket, a mimeographed booklet edited by Francois Pope containing recipes and cookery instruction for the holidays and a 10c discount coupon for the "Pigettes" redeemable at Kramer's. In his demonstration, Pope gave hints on poultry cookery and cutting and recommended pork sausage stuffing for turkeys. Miss Carol Lewis, a collegiate beauty queen, drew the attendance tickets for the awards at the end of each demonstration.

Irvin Tiahnybik, vice president, says the demonstration was successful. Kramer sold 1,250 lbs. of the Piglettes, the brand name for the packaged pork sausage.

On the basis of this experience, other accounts have been added. The success is doubly significant inasmuch as firm's trade is with jobbers who want a "sure thing" before they promote it. The total cost of \$158 was nominal, according to Tiahnybik, sr., since Pope's time was available at no cost under the firm's TV contract.

The package, which uses Ecko-Alcoa foil trays and Avery 7 mil cellophane printed closures, is hand assembled and crimped with a foot-operated machine.

Financial Notes

The board of directors of John Morrell & Co., Chicago, has declared a dividend of 25c a share on its capital stock payable January 31, 1957, to stockholders of record at the close of business January 4, 1957.

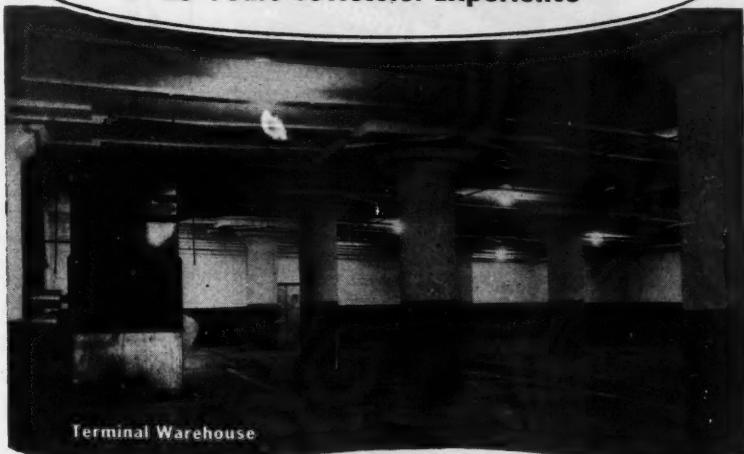
The directors also declared a 2 per cent stock dividend payable in shares of capital stock of the company on January 31, 1957, to holders of record at the close of business January 4, 1957. No fractional shares will be issued in connection with the stock dividend, but in lieu thereof, stockholders entitled thereto shall receive a cash payment of 40c per share, the company disclosed.

To Exhibit at Chicago Fair

Oscar Mayer & Co. and The Visking Corp. will be among exhibitors at the Chicagoland Fair, business, industrial and cultural exposition to be held at Navy Pier, Chicago, June 28 through July 14, Richard Revnes, director of the fair, has announced. The show is sponsored by the Association of Commerce and Industry.

NIAGARA "NO FROST"

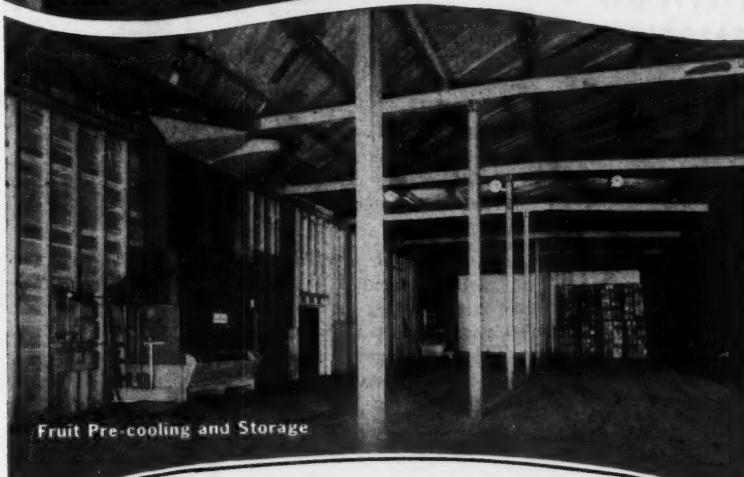
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Write for Niagara Bulletin 105

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Regular traders, at all points, in product of proven quality in all selections and grades, in commercial quantities. We would welcome the opportunity of working with you.

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and Boost
Your Profits
with

CAINCO
SEASONINGS

Tastier sausage, loaves and specialties result in livelier demand . . . and a healthier all-around sales picture! CAINCO provides the answer to all your season problems by offering BOTH Soluble and Natural Spice Seasonings.

CAINCO Soluble Seasonings are proven sales-getters and profit-makers

. . . give sausage, Loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO Natural Spice Seasonings are perfectly blended to suit your most discriminating requirements . . . give your products a high-quality appeal that wins new customers and influences sales-repeats. Make the logical switch now to CAINCO!

Cainco Seasonings Satisfy!

... give sausage, Loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO Natural Spice Seasonings are perfectly blended to suit your most discriminating requirements . . . give your products a high-quality appeal that wins new customers and influences sales-repeats. Make the logical switch now to CAINCO!

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Bulk shipments of Vegetable Oil • Oleo-Oil • Oleo-Stock and Hydro-Lard. Shipped via our fleets of Stainless Steel Tank Trailers. Flakes packed in 50-lb. multiwall waterproof bags. Bulk shipments arranged on daily or weekly basis.

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The ham that's
already
baked

... for full, mellow
flavor and aromatic



Morrell PRIDE

E-Z-CUT HAM

©1953, John Morrell & Co.
BY JOHN MORRELL & CO., OTTUMWA, IOWA, SIOUX FALLS, SD. DAKOTA
ESTHERVILLE, IOWA, AND MADISON, SD. DAKOTA
Processors of fine quality Ham - Bacon - Sausage - Canned Meats - Pork - Beef - Lamb

ALL MEAT... output, exports, imports, stocks

Meat Output Second Smallest of Year

The holiday interruption in livestock marketing and slaughter operations, reduced meat production for the Christmas week to 338,000,000 lbs. Under a 21 per cent reduction from the 427,000,000 lbs. produced during the previous full week, it was the second smallest volume of the year and 9 per cent smaller than the 372,000,000 lbs. for the same week last year. Slaughter of all livestock was down, with that of cattle off 18 per cent and that of hogs, down 24 per cent. However, slaughter of cattle numbered 2 per cent larger than last year, while hog kill was down 20 per cent from last year's count for the same week.

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. MIL. LBS.
	Number M's	Production Mil. Lbs.	Number M's	Production Mil. Lbs.	
Dec. 29, 1956	320	174.4	1,060	141.3	
Dec. 22, 1956	390	209.4	1,390	188.2	
Dec. 31, 1955	314	172.4	1,333	175.0	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. MIL. LBS.
	Number M's	Production Mil. Lbs.	Number M's	Production Mil. Lbs.	
Dec. 29, 1956	98	11.5	225	10.6	338
Dec. 22, 1956	160	18.7	230	10.8	427
Dec. 31, 1955	105	12.0	260	12.2	372

1950-56 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)

Week Ended	CATTLE		HOGS		LARD PROD. Per cwt. MIL. LBS.
	Live	Dressed	Live	Dressed	
Dec. 29, 1956	1,000	545	238	133	
Dec. 22, 1956	995	537	240	135	
Dec. 31, 1955	1,007	549	238	131	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. MIL. LBS.
	Live	Dressed	Live	Dressed	
Dec. 29, 1956	215	117	99	47	
Dec. 22, 1956	215	117	98	47	
Dec. 31, 1955	210	114	99	47	

*Estimated by the Provisioner

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 185,800,000 lbs. on December 29. This amount was 27 per cent smaller than the 255,000,000 lbs. a year earlier.

Stocks of lard and rendered pork fat totaled 64,400,000 lbs., or 18 per cent below the 78,400,000 lbs. last year.

	Dec. 29 stocks as Percentages of Inventory on Dec. 15		Dec. 31, '55	
HAMS:	1956	1955		
Cured, S.P.-D.S.	70	63		
Frozen for cure, S.P.-D.S.	106	87		
Total hams	85	74		
PICNICS:				
Cured, S.P.-D.C.	80	65		
Frozen for cure, S.P.-D.C.	113	90		
Total picnics	104	80		

	Dec. 29 stocks as Percentages of Inventory on Dec. 15		Dec. 31, '55	
BELLIES:				
Cured, D.S.	100	72		
Frozen for cure, D.S.		17		
Cured, S.P.-D.C.	103	82		
Frozen for cure, S.P.-D.C.	113	61		
OTHER CURED MEATS:				
Cured and in cure	107	126		
Frozen and in cure	105	79		
Total other	106	98		
FAT BACKS:				
Cured, D.S.	111	128		
FRESH FROZEN:				
Loin, spareribs, neck, bones, trimmings, other				
Total	108	75		
LARD	94	84		
RENDERED PORK FAT	115	59		

CHICAGO LARD STOCKS

Lard inventories in Chicago on December 31 totaled 27,567,045 lbs., according to the Chicago Board of Trade. This volume compared with 28,225,642 lbs. in storage on November 30 and 21,525,907 lbs. on December 31 last year.

Lard stocks by classes appear below in lbs. as follows:

	Dec. 31, '56	Nov. 30, '56	Dec. 31, '55
P.S. Lard (a)	10,878,283	5,387,583	17,058,231
P.S. Lard (b)	9,774,075	14,482,755	40,000
Dry Rendered			
Lard (a)	866,443	—	2,354,180
Dry Rendered			
Lard (b)	4,008,176	6,005,175	
Other Lard	2,040,068	2,350,176	2,073,496
TOTAL LARD	27,567,045	28,225,642	21,525,907

(a) Made since Oct. 1, 1956.

(b) Made previous to Oct. 1, 1956.

U. S. Lard Storage Stocks

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on November 30, 1956, totaled 103,484,000 lbs., according to the Bureau of Census. This was a decrease from 106,352,000 lbs. a month before, but an increase over the 98,426,000 lbs. a year earlier.

MEAT EXPORTS, IMPORTS

Export business in lard fell in October to 46,812,974 lbs. from 56,425,861 lbs. for the month last year. Exports of edible tallow at 1,208,231 lbs. were down from 1,927,435 lbs. shipped in October 1955. Exports of hams and shoulders at 1,514,995 lbs., although larger than last year's October volume of 1,229,075 lbs., were smaller than imports of such items. Movement abroad of 98,004,689 lbs. of inedible tallow in October declined from 98,421,502 lbs. last year.

On the import side, shipments of canned beef in October at 4,846,308 lbs. were below the 6,924,196 lbs. imported during the month last year. Imports of canned and cooked hams and shoulders amounting to 5,163,132 lbs. were down sharply from 7,501,763 lbs. in October last year. The USDA report on exports and imports of meat products by items is as follows:

	Oct. 1956	Oct. 1955
EXPORTS (Domestic)	Pounds	Pounds
Beef and veal—		
Fresh or frozen	10,486,506	577,830
Pickled or cured	930,387	2,167,547
Pork—		
Fresh or frozen (except canned)	386,182	825,473
Hams and shoulders, canned or cooked	1,514,995	1,229,075
Bacon	112,303	294,527
Other pork, pickled, salted or otherwise cured	3,347,408	3,064,304
Sausage, bologna & frankfurters (except canned)	273,395	178,059
Other meats, except canned	7,619,781	8,557,003
Canned meats—		
Beef and veal	512,232	355,045
Sausage, bologna & frankfurters	376,890	334,193
Hams and shoulders ..	151,119	85,106
Others, pork, canned ..	385,083	342,155
Other meats & meat products, canned	189,452	127,084
Lamb and mutton (ex- cept canned)	26,424	27,467
Lard, (includes rendered pork fat)	46,812,974	56,425,861
Tallow, edible	1,208,231	1,927,435
Tallow, inedible	98,004,689	98,421,502
Inedible animal oils, n.e.c.	121,624	586,340
Inedible animal greases & fats, n.e.c.	10,200,367	17,769,811
IMPORTS—		
Beef, fresh or frozen...	3,752,043	1,941,980
Veal, fresh or frozen...	19,250	712
Beef and veal, pickled or cured	867,494	560,978
Canned beef (includes corned beef)	4,846,308	6,924,196
Pork, fresh or chilled or frozen	2,202,517	2,688,503
Hams, shoulders, bacon and other pork ¹	307,731	460,298
Canned cooked hams and shoulders	5,163,132	7,501,763
Other pork, prepared or preserved ²	671,184	69,607
Meats, fresh, chilled, frozen, n.e.s.	5,015	12,561
Meats, canned, prep. or pres., n.e.s.	515,500	232,854
Lamb, mutton and goat meat	13,295	265,142
Tallow, inedible	238,360	...

¹Not cooked, boned or canned or made into
sausage.

²Includes fresh pork sausage.

Compiled from official records, Bureau of the
Census.

PROCESSED MEATS . . . SUPPLIES

World Meat Exports Show Gain in 1955; British Imports Up From Year Before

World meat exports rose moderately in 1955 and probably established a new high for the post war period. Exports from the 44 countries for which detailed estimates have been prepared totaled almost 5,000,-

000,000 lbs. compared with 4,800,000,000 lbs. a year earlier and 4,500,000,000 lbs., the average during both 1946-50 and 1934-38.

The high level of trade reflects large production in the principal sur-

plus-producing countries and the continued strong demand for meat in the United Kingdom and other countries in Western Europe. From the end of World War II through 1955 there was a general increase in the import requirements of Western Europe, despite sharply increased domestic meat production.

Exports from South America in 1955 continued to rise. Exports from Australia and New Zealand continued at very high levels and were greater than in 1954. There was a significant decline in the movement from North America, reflecting smaller shipments from Canada and Mexico.

Imports by the United Kingdom in 1955 of 3,400,000,000 lbs. rose to the highest levels in recent years, but continued slightly below their pre-war average. The U. K. accounted for 72 per cent of world's imports in 1955. The high level of meat production in the U. K. is limiting imports.

Imports into Western Europe (excluding the U. K.) increased from 420,000,000 lbs. in 1952 to 624,000,000 lbs. in 1955. These imports represented 13 per cent of the world's trade in 1955.

Imports by the U. S. during 1955 of 399,000,000 lbs. represented 9 per cent of the world total. U. S. imports consisted largely of canned hams and shoulders from Denmark, the Netherlands, Poland, Western Germany and Canada, and canned beef, mostly corned, from Argentina and Uruguay. Some cured beef was imported from Mexico as well as fresh and frozen beef from Canada.

INTERNATIONAL MEAT TRADE, AVERAGES 1946-50, ANNUAL 1954-1955¹

Continent and Country	Averages 1946-50		1954 ²		1955 ³	
	Exports 1,000 lbs.	Imports 1,000 lbs.	Exports 1,000 lbs.	Imports 1,000 lbs.	Exports 1,000 lbs.	Imports 1,000 lbs.
NORTH AMERICA:						
Canada ⁴	370,750	16,425	156,275	52,656	92,919	57,320
Mexico	56,710	840	44,805	1,485	29,873	1,430
United States	409,300	218,600	121,000	412,000	138,000	399,000
Others	6,315	24,490	4,206	21,930	1,881	31,960
Total	843,100	260,400	326,300	488,100	262,700	488,700
EUROPE:						
Belgium	25,260	190,260	29,125	38,478	31,942	39,573
Denmark ⁵	235,530	690	830,804	2,125	271,543	2,414
France	42,700	111,945	163,557	74,510	121,944	77,612
Germany, West ⁶	1,385	*141,600	37,539	136,155	41,481	141,021
Netherlands	29,335	59,370	277,300	45,663	338,140	48,782
United Kingdom ⁷	2,025	3,083,475	15,485	2,982,076	18,064	3,372,259
Others	76,915	227,735	325,018	167,139	237,327	314,430
Total W. Eur.	533,100	3,765,100	1,680,800	3,452,580	1,660,440	3,896,790
Germany, East	60	28,200	10	13,800
Poland	135,800	1,900	135,000	520
Others	15,180	25,400	31,920	27,100
Total E. Eur. ⁸	\$41,600	*141,800	*151,040	*165,500	*166,800	*141,420
U.S.S.R. (Eur., Asia) ⁹	...	67,100	...	103,230,000	...	79,200
ASIA:						
Rep. of Philippines	...	16,665	...	27,104	...	27,296
Total Asia (excl. USSR)	...	16,700	...	27,100	...	27,300
SOUTH AMERICA:						
Argentina	1,308,900	...	886,000	...	1,206,568	...
Brazil	134,735	2,240	495	14,520	21,277	640
Paraguay	340,600	...	10,445
Uruguay	235,830	...	284,200	...	59,180	...
Others	12,530	38,140	1,732	39,191	1,045	33,362
Total South America	1,732,600	40,400	1,182,500	53,700	1,290,100	34,200
AFRICA:						
Total Africa	56,000	23,100	28,600	12,800	18,000	3,200
OCEANIA:						
Australia	491,315	...	624,744	...	668,093	...
New Zealand	782,190	...	821,234	...	887,475	...
Total Oceania	1,273,500	...	1,446,000	...	1,555,600	...
TOTAL WORLD	4,479,900	4,314,600	4,815,200	4,412,800	4,953,700	4,571,800

¹All meats converted to carcass weight equivalent—includes beef and veal pork, mutton and lamb, goat and horse meat; excludes live animals, edible variety meat, lard, rabbit and poultry meat. ²Preliminary. ³Includes Newfoundland beginning April 1, 1949. ⁴Partially estimated. ⁵Includes carcass meat equivalent of live cattle exports prior to 1953. ⁶Western Germany, beginning Oct. 1, 1949. ⁷Includes edible variety meat. ⁸Present territory for post-war years. ⁹Estimated, based on imports into receiving countries reporting imports by origin. ¹⁰Estimated, based on exports for supplying countries reporting exports by destination.

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog cas... ¹¹	42 @46
Pork sausage, bulk in 1-lb. roll	30 @37½
Pork sausage, sheep cas., 1-lb. pkge.	52 @57
Frankfurters, sheep casing, 1-lb. pkge.	47 @57
Frankfurters, skinless, 1-lb.	40 @44
Bologna (ring) ...	40 @44
Bologna, artificial cas.	83 @38
Smoked liver, hog bungs 42%@49	
Smoked liver, art. cas.	35 @42
Pork sausage, smoked	46 @54
New Eng. lunch spec.	57 @65
Olive loaf	39 @7½
Tongue and blood	39 @45
Porker loaf	44 @55½
Pickle & Pimiento loaf	41 @46

SEEDS AND HERBS

(l.c.l. prices)

Ground	Whole for sausage
Caraway seed	26 31
Cuminos seed	31 36
Mustard seed:	
fancy	23
yellow Amer.	17
Oregano	34
Coriander	
Morocco, No. 1 21	25
Marjoram	
French	73 78
Sage, Dalmatian	
No. 1	58 66

DRY SAUSAGE

(l.c.l. prices)

Whole	Ground
Allspice prime	96 1.06
Resifted	1.04 1.13
Chili, Powder	52
Chili, Pepper	45
Cloves, Zanzibar	65 72
Ginger, Jam., unbl.	1.01 1.08
Mace, fancy Banda	3.50 4.00
West Indies	3.80
East Indies	3.80
Mustard flour, fancy	37
No. 1	33
West India Nutmeg	3.02
Paprika, Spanish	88
Pepper, cayenne	54
Pepper:	
Red No. 1	54
White	49 53
Black	39 43

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)

Beef Casings:	
Rounds—	
Export, narrow,	1.15@1.33
32/35 mm.	1.15@1.33
Export, med., 35/38	1.00@1.10
Export, med., wide,	1.30@1.35
32/40 mm.	1.30@1.35
Export, wide, 40/44,	1.35@1.40
Export, Jumbo 44/up.	2.10@2.50
Domestic, regular	65@ 90
Domestic, wide	90@1.10
No. 1 weasands,	
24/26 in./up	12@ 16
No. 2 weas.	22 in./up 9@ 14
Middles—	
Sewing, 1½@2½ in.	1.25@1.65
Select, wide, 2½@2½ in.	1.80@2.10
Extra select,	
2½@2½ in.	2.60@2.90
Bungs, exp. No. 1	25@ 34
Bungs, domestic	18@ 25
Birds, salt bladders,	
piece:	
8-10 in. wide, flat..	9@ 11
10-12 in. wide, flat..	10@ 12
12-15 in. wide, flat..	17@ 19
Port Casings:	
Extra narrow, 20 mm.	
and down	4.00@4.35
Nov. 29@32 mm.	3.85@4.35
Medium	
32@35 mm.	2.50@2.60
Spec. medium,	
35/38 mm.	2.00@2.25

CURING MATERIALS

Nitrite of soda, in 400-lb. bags, del. or f.o.b. Chgo.	55@ 60
Pure rfd. gran. nitrate of soda	5.00
Pure rfd. powdered nitrate of soda	5.00
Salt, paper sacked, f.o.b. Chgo., gran. carlots, ton.	2.50
Rock salt, ton in 100-lb. bags, f.o.b. Chgo.	2.50
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	0.80
Refined standard cane gran. basis (Chgo.)	0.80
Packers, cutting sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	0.80
Dextrose (less 20%)	0.80
Cerelose, regular, cwt.	7.00
Ex-Warehouse, Chicago	7.00

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

January 2, 1957

WHOLESALE FRESH MEATS CARCASS BEEF

	(carlots, lb.)	BEEF PRODUCTS
Steer:		
Prime, 600/800	40n	Tongues, No. 1, 100's .. 26
Choice, 500/600	34½	Hearts, reg. 100's .. 11
Choice, 600/700	34 @34½	Livers, sel. 35/50's .. 27
Choice, 700/800	33½ @34	Livers, reg. 35/50's .. 14½
Good, 500/600	31½ @32	Lips, scalded, 100's .. 12
Good, 600/700	31½ @32	Lips, unscalded, 100's .. 9
Bull	26½	Tripe, scalded, 100's .. 6
Cimmerial cow	22 @22½	Tripe, cooked, 100's .. 6½n
Canner—cutter cow	22	Melts, 100's .. 7
		Lungs, 100's .. 7½
		Udders, 100's .. 5½

PRIMAL BEEF CUTS

Prime:	Hindqtrs., 5/800	None qtd.
Foreqtrs., 5/800	None qtd.	
Rounds, all wts.	41n	
Td. loins, 50/70 (incl.)	84 @28	
Scd. chuck, 70/90	28½ @29	
Arm chucks, 80/110	27 @28	
Briskets (incl.)	23 @24	
Ribs, 25/35 (incl.)	62 @68	
Navels, No. 1 ..	11	
Flanks, rough No. 1 ..	12	

Choice:	Hindqtrs., 5/800	44n
Foreqtrs., 5/800	26%	
Bounds, all wts.	39½	
Td. loins, 50/70 (incl.)	68 @70	
Scd. chuck, 70/90	28½ @29	
Arm chucks, 80/110	28 @28	
Briskets (incl.)	23 @24	
Ribs, 25/35 (incl.)	54 @66	
Navels, No. 1 ..	11	
Flanks, rough No. 1 ..	12	

Good (all wts.):	Rounds, all wts.	37 @39
	Scd. cut chucks	27 @29
	Briskets	22 @23
	Ribs	40 @47
	Loins	52 @58

	Canner—cutter cow	
	meat, barrels	29½
	Bull meat, boneless.	
	barsrels	35
	Beef trim., 75/85.	
	barsrels	23
	Beef trim., 85/90.	
	barsrels	26½
	Boneless chuck,	
	barsrels	30½ @28½
	Beef cheek meat,	
	trimmed, barrels	19
	Shank meat, bbls.	31½ @32
	Beef head meat, bbls.	17
	Veal trim., boneless,	
	barsrels	26 @26½

	Round, 5/800	44n
	Foreqtrs., 5/800	26%
	Bounds, all wts.	39½
	Td. loins, 50/70 (incl.)	68 @70
	Scd. chuck, 70/90	28½ @29
	Arm chucks, 80/110	28 @28
	Briskets (incl.)	23 @24
	Ribs, 25/35 (incl.)	54 @66
	Navels, No. 1 ..	11
	Flanks, rough No. 1 ..	12

	Flanks, rough No. 1 ..	12

	Canner—cutter cow	
	meat, barrels	29½
	Bull meat, boneless.	
	barsrels	35
	Beef trim., 75/85.	
	barsrels	23
	Beef trim., 85/90.	
	barsrels	26½
	Boneless chuck,	
	barsrels	30½ @28½
	Beef cheek meat,	
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	Boneless chuck,	
	barsrels	30½ @28½
	Beef cheek meat,	
	trimmed, barrels	19
	Shank meat, bbls.	31½ @32
	Beef head meat, bbl	

PORK AND LARD . . . Chicago and outside

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

(Carlot basis, Chicago price zone, January 2, 1957)

SKINNED HAMS

Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
44½	10/12	44½	28½n
43½	12/14	43½	28½
42	14/16	42	28
42	16/18	42	27@27½
42	18/20	42	25½
42½	20/22	42½	24
42½	22/24	42½	23n
42½	24/26	42½	18/20
40%	25/30	40½	Gr. Amn.
36½	25/up, 2's in.	36½	D.S. Clear
		18½n	18/20
		18½n	20/25
		18½n	25/30
		17½	30/35
		16½	35/40
		16½b	40/50

Ham quotations based on product conforming to Board of Trade definition regarding new trim.

PICNICS

Fresh or F.F.A.	Frozen
24%	4/6
23½	6/8
23½@23½	8/10
23½@23½	10/12
22½@23½	12/14
22½@23½	8/up, 2's in.

FAT BACKS

Fresh or Frozen	Cured
10½n	6/8
11¾n	8/10
14½n	10/12
16n	12/14
16n	14/16
17¾n	16/18
17¾n	18/20
17¾n	20/25

LARD FUTURES PRICES

NOTE: Add ½¢ to all price quotations ending in 2 or 7.

FRIDAY, DEC. 28, 1956

	Open	High	Low	Close
Jan. 14.42	14.55	14.35	14.35	14.35
Mar. 14.40	14.50	14.35	14.35	14.35
May 14.42	14.62	14.42	14.42	14.45
	-45			
July 14.25	14.40	14.22	14.37a	

Sales: 7,800,000 lbs.

Open interest at close Thurs., Dec. 27; Dec. 27, Jan. 475, Mar. 506, May 494, and July 105 lots.

MONDAY, DEC. 31, 1956

	Open	High	Low	Close
Jan. 14.60	14.65	14.52	14.60	
Mar. 14.50	14.77	14.50	14.72	-75
May 14.65	14.85	14.65	14.85	-75
July 14.50	14.67	14.50	14.67	

Sales: 10,720,000 lbs.

Open interest at close Fri., Dec. 28; Dec. 48, Jan. 476, Mar. 508, May 505, and July 114 lots.

TUESDAY, JAN. 1, 1957

New Year's Day

(Board of Trade closed)

No trading in lard futures.

WEDNESDAY, JAN. 2, 1957

	Open	High	Low	Close
Jan. 14.60	14.90	14.60	14.90	
Mar. 14.80	14.95	14.80	14.92a	
May 14.95	15.07	14.92	15.02	05
July 14.75	15.05	14.75	15.05	

Sales: 8,360,000 lbs.

Open interest at close Mon., Dec. 31; Jan. 470, Mar. 502, May 556, and July 126 lots.

THURSDAY, JAN. 3, 1957

	Open	High	Low	Close
Jan. 14.90	15.22	14.90	15.70	-72
Mar. 15.00	15.25	15.00	15.20	-22
May 15.00	15.35	15.00	15.30	-35
July 15.10	15.35	15.10	15.35b	-20

Sales: 12,000,000 lbs.

Open interest at close Wed., Jan. 2; Jan. 442, Mar. 511, May 564, and July 132 lots.
b—bid. a—asked.

BELLIES

Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
44½	10/12	44½	28½n
43½	12/14	43½	28½
42	14/16	42	28
42	16/18	42	27@27½
42	18/20	42	25½
42½	20/22	42½	24
42½	22/24	42½	23n
42½	24/26	42½	18/20
40%	25/30	40½	Gr. Amn.
36½	25/up, 2's in.	36½	D.S. Clear

FRESH PORK CUTS

Fresh or F.F.A.	Frozen	Job Lot	Car Lot
24%	4/6	24½	39@40 Loins, 12/dn.
23½	6/8	23½	37@38 Loins, 12/16
23@23½	8/10	23n	36 ... Loins, 16/20
23@23½	10/12	23½n	34½ ... Loins, 20/up
22½@23½	12/14	22½n	34 ... Butts, 4/8
22½@23½	8/up,	22½n	32 ... Butts, 8/12
	2's in.	22½n	31 ... Butts, 8/up
		32 ... Butts, 8/up	31
		33 ... Ribs, 3/dn.	31½
		25@26 Ribs, 3/5	28@24
		19 ... Ribs, 5/up	18@19

OTHER CELLAR CUTS

Fresh or Frozen	Cured
13	Square Jowls, unq.
11	Jowl Butts, Loose .. 11½
11½n	Jowl Butts, Boxed .. unq.

CHGO. FRESH PORK AND PORK PRODUCTS

Jan. 2, 1957

Hams, skinned	10/12	46	
Hams, skinned, 12/14 ..	44½@45		
Hams, skinned, 14/16 ..	43		
Picnics, 6/8 lbs., loose ..	25½		
Picnics, 6/8 lbs., ..	24@24½		
Pork loins, boneless ..	62	@64	
Shoulders, 16/dn., loose ..	28		

(Job lots)

Pork livers ..	13	@13½	
Tenderloin, fresh, 10's	72	@72	
Neck bones, bbls.	7		
Ears, 30's ..	11½		
Feet, s.c., bbls.	6	@7	

PACKERS' WHOLESALE LARD PRICES

Refined lard, tiers, f.o.b.		\$17.00	
Chicago ..			
Refined lard, 50-lb. cartons, f.o.b. Chicago ..		16.50	
Kettle rendered tiers, f.o.b.			
Chicago ..		17.50	
Leaf, kettle rendered tiers, f.o.b. Chicago ..		18.00	
Lard flakes ..		19.50	
Neutral tiered, f.o.b. Chicago ..		19.25	
Standard shortening ..		24.75	
N. & S. (del.) ..		25.25	
Hydro shortening, N. & S. ..		25.25	

n—nominal. a—asked. b—bid.

P.S. or Dry	Rend.	Ref. in	
Dry	Rend.	Loose	
Rend.	Cash	time	
Tierces	(Open	(Open	
(Bd. Trade) Mkt.)	Mkt.)		
Dec. 28 .. 14.00n	13½@13%	15.50n	
Dec. 29 .. 14.00n	13½@13%	15.50n	
Dec. 31 .. 14.00n	13½@13%	15.50n	
Jan. 1 .. Holiday, no trading.			
Jan. 2 .. 14.90n	13.25	15.50n	
Jan. 3 .. 15.20n	13.50n	15.75n	

n—nominal. a—asked. b—bid.

MINUS MARGINS NARROWER THIS WEEK

(Chicago costs, credits and realizations for first two days of week)

Live hog costs settled back this week after last week's sharp rise to bring about a mild improvement in cut-out values. Margins, however, were still decidedly minus on all three classes of porkers. Prices on some cuts from heavy hogs were up from last week.

180-220 lbs.—	220-240 lbs.—	240-270 lbs.—
Value	Value	Value
per per cwt.	per per cwt.	per per cwt.
cwt. fin.	cwt. fin.	cwt. fin.
alive yield	alive yield	alive yield
Lean cuts ..	\$12.00	\$17.11
Fat cuts, lard ..	5.52	7.85
Ribs, trimmings, etc. ..	1.66	2.38
Costs of hogs ..	\$17.65	\$17.53
Condemnation loss ..	.08	.08
Handling, overhead ..	1.62	1.47
TOTAL COST ..	19.35	27.64
TOTAL VALUE ..	19.18	27.37
Cutting margin ..	—8.17	—8.27
Margin last week ..	.33	.49

PACIFIC COAST WHOLESALE PORK PRICES

Los Angeles	San Francisco	No. Portland
Jan. 2	Jan. 2	Jan. 2

(Shipper style) (Shipper style) (Shipper style)

80-120 lbs., U.S. 1-3..	None quoted	None quoted
120-170 lbs., U.S. 1-3..	\$31.50@33.00	\$28.00@33.00

FRESH PORK CUTS, No. 1:

LOINS:	(Smoked)	(Smoked)	(Smoked)
8-10 lbs. ..	44.00@48.00	44.00@50.00	45.00@49.00
10-12 lbs. ..	44.00@48.00	44.00@50.00	45.00@49.00
12-16 lbs. ..	44.00@48.00	44.00@50.00	45.00@49.00

PICNICS:

(Smoked)	(Smoked)	(Smoked)
4-8 lbs. ..	30.00@33.00	34.00@36.00

HAMS, Skinned:

12-16 lbs. ..	52.00@57.00	54.00@58.00	52.00@58.00

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Jan. 2, 1957

BLOOD

Unground, per unit of ammonia
bulk *5.25@5.50n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *5.75n
Med. test *5.50n
High test *5.25@5.50n
Liquid stick, tank cars *1.75

PACKINGHOUSE FEEDS

	Carlots, ton
50% meat, bone scraps, bagged	\$ 62.50@ 75.00
50% meat, bone scraps, bulk	60.00@ 72.50
50% meat scraps, bagged	77.50
60% digester tankage, bagged	67.50@ 77.50
60% digester tankage, bulk	65.00@ 75.00
80% blood meal, bagged	100.00@120.00
Steam bone meal, bagged (Specially prepared)	85.00
80% steam bone meal, bagged	65.00

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia *3.50@4.00
Hoof meal, per unit ammonia 5.25@5.50

DRY RENDERED TANKAGE

Low test, per unit prot *1.20n
Med. test, per unit prot *1.15n
High test, per unit prot *1.05@1.10n

GELATINE AND GLUE STOCKS

	Cwt.
Calf trimmings, limed (glue)	1.25@ 1.35
Hide trims., green salted (glue)	7.00
Cattle jaws, scraps and knuckles (gelatine, glue), per ton	55.00@57.00
Pig skin scraps (gelatine)	6.50@ 7.00

ANIMAL HAIR

Winter coll dried, per ton	*95.00@100.00
Summer coll dried, per ton	42.50@ 45.00
Cattle switches, per piece	3 1/2@5
Winter processed, gray, lb.	18 1/2
Summer processed, gray, lb.	12

*Delivered. n—nominal.

TALLOWS and GREASES

Wednesday, January 2, 1957

The inedible tallow and grease market late last week was inclined to easiness. Bleachable fancy tallow was bid at 7 1/2@7 1/2c, c.a.f. New York, and at 6 1/2@7c, c.a.f. Chicago, product quality considered. Inquiry on choice white grease, all hog was indicated at 8c, c.a.f. East, with product held 1/4c higher. Special tallow was bid at 6 1/2@6 1/2c, c.a.f. Chicago. Buying interest was apparent at 7 1/2c, c.a.f. New York, on original fancy tallow. A good movement of edible tallow was reported at 12 1/2c, f.o.b. River points. The same product was bid at 12 1/2c, c.a.f. Chicago.

On Friday of last week, several tanks of bleachable fancy tallow sold at 6 1/2@7c, c.a.f. Chicago. Indications from eastern users were unchanged.

A moderate trade developed on Monday of the new week. Bleachable fancy tallow for quick shipment sold at 7 1/2c, c.a.f. East, with prompt and 30-day shipment material talked at 7 1/2@7 1/2c. Yellow grease traded

at 5 3/4@5 3/4c, c.a.f. Chicago. Special tallow was bid at 6 1/2c, c.a.f. Chicago. Edible tallow again moved at 12 1/2c, f.o.b. River points, and was available later in the day at 12 1/2c. Reports were current that a few tanks of white grease, all hog, sold at 8c, c.a.f. East.

A firm to strong market undertone was prevalent at midweek, as bleachable fancy tallow traded at 7c, c.a.f. Chicago, and 7 1/2c, c.a.f. East. A tank of hard body material reportedly sold at 7 1/2c, also c.a.f. East. Edible tallow sold at 12 1/2c, f.o.b. River, and was reported bid at 12 1/2c, Chicago basis. Choice white grease, all hog, sold at 8 1/2c, c.a.f. New York. Yellow grease was bid at 5 3/4c, c.a.f. Chicago. Original fancy tallow was bid at 8 1/2c, c.a.f. New York, and offered at 8 1/2c.

TALLOWS: Wednesday's quotations: edible tallow, 12 1/2c, f.o.b. River, and 12 1/2c, Chicago basis; original fancy tallow, 7 1/2c; bleachable fancy tallow, 7c; prime tallow, 6 1/2c; special tallow, 6 1/2c; No. 1 tallow, 6c; and No. 2. tallow, 5 1/2c.

GREASES: Wednesday's quotations: choice white grease, not all

THE TEST OF TIME . . .



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HIDES AND SKINS

hog, 7c; B-white grease, 6½c; yellow grease, 5¾c; house grease, 5¾c; brown grease, 5c. Choice white grease, all hog, was quoted at 8¼c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Jan. 2, 1957

Dried blood was quoted Wednesday at \$4.25@\$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$1.05 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, DEC. 28, 1956

	Open	High	Low	Close	Prev. close
Jan.	15.80b	15.95	15.95	15.88b	15.85b
Mar.	15.95b	16.18	15.97	16.05	16.03
May	16.00b	16.14	16.03	16.09	16.08
July	16.01	16.10	15.98	16.09	16.07
Sept.	15.81b	15.95	15.82	15.95	15.87
Oct.	15.50b	15.65	15.65	15.68b	15.62
Dec.	15.35b	15.50b	15.45b
Sales:	149 lots.				

MONDAY, DEC. 31, 1956

	Open	High	Low	Close	Prev. close
Jan.	15.75b	16.00	16.00	16.09	15.88b
Mar.	16.00b	16.20	16.15	16.19	16.05
May	16.00b	16.24	16.12	16.23	16.09
July	16.00b	16.21	16.17	16.21	16.09
Sept.	15.90b	16.08	16.05	16.08	15.95
Oct.	15.65b	15.80b	15.68b
Dec.	15.45b	15.60	15.58	15.62b	15.50b
Sales:	172 lots.				

TUESDAY, JAN. 1, 1957

New Year's Day

Holiday, no trading on cottonseed oil futures

WEDNESDAY, JAN. 2, 1957

	Open	High	Low	Close	Prev. close
Jan.	16.05b	16.35	16.15	16.40b	16.09
Mar.	16.24b	16.51	16.51	16.19	16.19
May	16.28	16.52	16.27	16.52	16.23
July	16.20b	16.52	16.28	16.51	16.21
Sept.	16.00b	16.52	16.07	16.34b	16.08
Oct.	15.70b	16.05b	15.80b
Dec.	15.50b	15.80b	15.62b
Sales:	301 lots.				

VEGETABLE OILS

Wednesday, Jan. 2, 1957

	Crude cottonseed oil, f.o.b.	14pd
Valley	14pd
Southeast	14½n
Texas	14½b
Corn oil in tanks, f.o.b. mills	14½pd
Soybean oil, f.o.b. Decatur	14½@14½n
Peanut oil, f.o.b. mills	18n
Coconut oil, f.o.b. Pacific Coast	11½n
Cottonseed foots:		
Midwest and West Coast	2	@ 2%
East	2	@ 2%

OLEOMARGARINE

Wednesday, Jan. 2, 1957

	White domestic vegetable	23
Yellow quarters	30
Milk churned pastry	28
Water churned pastry	27

OLEO OILS

Wednesday, Jan. 2, 1957

	Prime oleo stearine (slack barrels)	16½
Extra oleo oil (drums)	18½
Prime oleo oil (drums)	18½

n—nominal. a—asked. b—bid. pd—paid.

Fats—Oils Exports Last Year Above Previous Period Mark

In the 1955-56 marketing year, the United States exported a record 5,000,000,000 lbs. of fats, oils and the oil equivalent of oilseeds, or about 800,000,000 lbs. more than in the previous year. This resulted in a sharp cut in stocks of food fats and linseed oils. Exports were equal to about 35

The new year opened with offerings light and bidding slow in big packer hide market—Movement of small packer and country hides limited at generally steady prices—Market for calf and kippskins lackadaisical—Sheepskin trade steady with previous week.

CHICAGO

PACKER HIDES: Last Thursday and Friday hides traded at steady to lower levels. Light native steers sold at 14½c, ex-light native steers at 17½c, heavy native steers at 10c @ 10½c, butt-branded steers at 9c and 8½c, heavy native cows at 10c, and branded cows at 9c.

Toward the end of the week, several cars of heavy native steers sold at 10c. A few cars of Colorado steer hides sold at 8½c, and some butt-branded steers brought 9c. Heavy native cows sold at 10c, and light native cows sold at 14½c. Earlier, offerings were light and bidding spotty.

SMALL PACKER AND COUNTRY HIDES: There was limited movement of small packer hides at mostly steady prices. The 50 @ 52-lb. average was quoted at 11c on a nominal basis. The country hide market continued on the quiet side. Straight locker butchers sold at 9c for 48 @ 50-lb. average, and renderers were quoted at 8c @ 8½c on a nominal basis.

CALFSKINS AND KIPSKINS: The slow holiday business also seemed to have an effect on trading of calfskins and kippskins. St. Paul and Evansville heavy calfskins sold at 47½c. Ft. Worth overweight kippskins sold at 22½c, and River overweight weights at 23½c.

SHEEPSKINS: Prices on all shearlings, dry pelts, and pickled skins were generally steady with preced-

per cent of total production from domestic materials. Record quantities of edible vegetable oils, soybeans, flaxseed, and tallow and greases were shipped abroad.

The strength of export demand will again be a major influencing factor in the coming year on the level of domestic prices on fats and oils. Production of all fats and oils for the 1956-57 marketing year was forecast at 14,600,000,000 lbs., nearly the same as last year's record. However, beginning stocks are down somewhat.

The outlook for United States exports of edible fats and oils in 1956-57 is about as favorable as in 1955-56.

ing week. No. 1 shearlings were quoted most generally at around 2.00 @ 2.50, quality of stock considered. Fall shorn pelts were listed at about steady quotations with bulk of sales late last week, as were No. 2 pelts and No. 3's. Offerings of pickled skins were relatively scarce and the market relatively firm.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Jan. 2, 1957	Cor. Week 1956
Lgt. native steers	14½@15	16a
Hvy. nat. steers	10	12 @12½
Ex. lgt. nat. steers	17½
Butt-brand. steers	9	11½a
Colorado steers	8½	11m
Hvy. Texas steers	9n	11½a
Light Texas steers	12n
Ex. lgt. Texas steers	15n	15½a
Heavy native cows	10	12 @12½
Light nat. cows	13½@14½n	12 @12½
Branded cows	9 @10	11 @11½a
Native bulls	8 @ 8½n	10½ @11
Branded bulls	7 @ 7½n	9½ @10
Calfskins:		
Northerns, 10/15	45 @47½	52½a
10 lbs./down	40n	51n
Kips, Nor., nat., 15/25.	27n	33n

SMALL PACKER HIDES

	STEERS AND COWS:
60 lbs./down	9 @ 9½n
50 lbs.	11 @11½n

	SMALL PACKER SKINS
Calfskins, all wts.	84 @ 85n

	SHEEPSKINS
Packer shearlings:	
No. 1	2.00 @2.50
Dry Pelts	26 @27n
Horsehides, trimmed	8.00 @8.50n

N. Y. HIDE FUTURES

FRIDAY, DEC. 28, 1956

	Open	High	Low	Close
Jan.	10.75b	10.76	10.70	10.68b
Apr.	11.25b	11.22	11.18	11.20b
July	11.60b	11.60	11.50	11.50b
Oct.	11.80b	11.88	11.77	11.75b
Jan.	12.05b	11.90b-12.00b
Apr.	12.20b	12.10b-25
Sales:	56 lots.			

TUESDAY, JAN. 1, 1957

New Year's Day

(Holiday, no trading in hide futures.)

WEDNESDAY, JAN. 2, 1957

	Open	High	Low	Close
Jan.	10.60b	11.20	11.17	10.60b
Apr.	11.15b	11.20	11.15	11.15b
July	11.50b	11.50	11.50	11.45b
Oct.	11.75b	11.70b
Jan.	11.90b	12.10	12.10	11.90b-12.00b
Apr.	12.10b	12.30	12.30	12.15b
Sales:	12 lots.			

THURSDAY, JAN. 3, 1957

	Open	High	Low	Close
Jan.	10.55b	10.70b
Apr.	11.25b	12.35	12.50	11.25b
July	11.45b	12.35	12.50	12.45b
Oct.	11.70b	11.70b
Jan.	11.90b	12.01b
Apr.	12.15b	12.21b
Sales:	two lots.			

Cold Storage Hide Stocks

Stocks of hides and pelts in cold storage on November 30 totaled 70,754,000 lbs., compared with 66,050,000 lbs. a month earlier and 80,789,000 at the close of November last year. Current hide inventories were slightly below the five-year 1951-55 average of 71,694,000 lbs.

LIVESTOCK MARKETS ... Weekly Review

New Breed Is Vet's Aim In Buffalo, Brahma Cross

A Georgia veterinarian, Dr. I. Jay Sadow, will try to produce a new breed by crossing the American buffalo with Brahma cattle. An extensive experiment in Canada some years ago seemed to prove that crossing cattle and buffalo would produce no practical results, but Dr. Sadow hopes to prove otherwise.

The Georgia veterinarian contends there has been no experiment crossing buffalo with Brahma cattle. According to his study of genetics he eventually would produce an offspring that would be unusually hardy in nature and would attain unusually large proportions in a minimum of time and feeding.

INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

	Hogs	Sheep
November 1956	1,881,000	131,500
October 1956	1,785,000	152,400
November 1955	2,099,000	140,400

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia in Nov., 11 months 1956-55, as reported by the U. S. Department of Agriculture (00s omitted in month totals):

State	Cattle	Calves	Hogs	Sheep
	'56	'55	'56	'55
Ala.	21.0	18.0	12.2	7.7
Fla.	36.1	29.0	18.0	13.1
Ga.	48.0	45.0	19.0	16.0
Total	100.0	92.0	49.2	36.8
Jan.-Nov.	1956	1,029,000	426,000	2,906,000
Jan.-Nov.	1955	1,004,000	412,800	2,453,000

NOTE: The above table includes slaughter in federally inspected plants and in other wholesale and retail plants, but excludes farm slaughter.

Cattle Not As Wary Of Steps As Of Plain Incline, Says LCI

Cattle are much less hesitant in processing through a chute of stairs during loading than up the conventional incline, whether it be cleated or not, Livestock Conservation, Inc., has discovered. While the dimensions of the steps can be varied to fit the length and height of the incline, a three-inch riser and a 12-in.-tread are quite satisfactory for all types of livestock.

Livestock Outlook Ordinary, Chicago Banker Intimates

The livestock outlook for 1957 does not warrant either over-exuberant optimism or undue pessimism, Ivan E. Bennett, senior vice-president of The Live Stock National Bank of Chicago told a group of bankers and livestockmen recently.

Admitting that forecasting markets is "hazardous business," Bennett nevertheless took a sharply analytical look into next year. Prospects are that cattle and sheep numbers are likely to be little changed at the year end, he noted, and a definite reduction is in sight in hog numbers. With a continuation of present high level industrial activity and employment and a population that is increasing at the annual rate of 2,500,-000, the outlook is not gloomy, he declared to the group.

"Our general economic picture is a bright one," he continued. "Overall production, the national income rate, and personal savings set new highs in the third quarter of this year. Government fiscal experts and private economists expect the rise to continue. They look forward to a bigger 1957 than the record 1956. Chances of an economic setback are regarded as remote in 1957.

"There is much in this livestock picture and in the general economic picture from which to take encouragement," he continued.

Bennett expressed the conviction that "a free, open, competitive market with a minimum of government controls or interference is the surest and soundest way by which a proper balance can be maintained within the industry, and by which production can be adjusted more nearly to consumer demand."

**SOWS FARROWING, PIGS PER LITTER AND PIGS SAVED
FOR THE UNITED STATES**

Year	YEARS 1948-57									
	Sows Farrowing		Pigs per Litter		Pigs Saved					
	Spring	Fall	Spring	Fall	Spring	Fall	(Dec. 1- June 1)	(Dec. 1- June 1)	(Dec. 1- June 1)	(Dec. 1- June 1)
	(Dec. 1- June 1)									
	Thousand	Head			Number		Thousand	Head		
1948	7,838	5,070	6.44	6.58	50,468	33,355	83,326			
1949	8,220	5,585	6.46	6.62	56,969	36,271	93,244			
1950	8,110	5,527	6.31	6.65	57,905	39,428	91,848			
1951	8,484	5,646	6.40	6.69	61,989	38,135	100,100			
1952	8,311	5,667	6.63	6.65	61,386	35,664	58,329			
1953	7,045	4,479	6.90	6.69	47,940	29,974	77,914			
1954	7,069	5,014	6.89	6.78	52,852	33,978	86,880			
1955	8,359	5,586	6.90	6.81	57,690	38,026	95,715			
1956	7,657	5,215	6.94	7.00	55,130	36,530	89,671			

¹⁸Spring, *Comparing Inducted from Inaction Intentions*, 2007.

¹Spring farrowing indicated from breeding intentions reports.
²Average number of pigs per litter with allowance for trend used to compute indicated number of spring pigs. Number rounded to nearest 500,000 head.

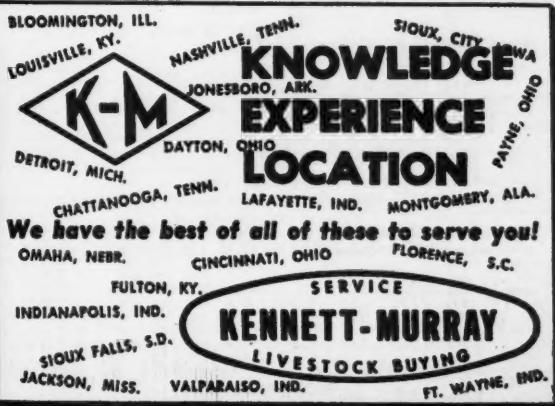
INSURE LASTING MEAT COLOR
AND FRESHNESS WITH

Seasolin

COLOR, FLAVOR & FRESHNESS RETAINER

FIRST SPICE Mixing Company, Inc.
19 VESTRY ST., NEW YORK 13 • 98 TYCOS DR., TORONTO 10, CANADA
Seattle, Spokane, Vancouver
and Montreal

THE NATIONAL PROVISIONER, JANUARY 5, 1957



PACKERS' PURCHASES

Purchases of livestock at packers' at principal centers for the week ended Saturday, December 29, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 6,514 hogs; Shippers, 12,820 hogs; and Others, 19,270 hogs.

Totals: 23,064 cattle, 426 calves, 38,604 hogs and 7,151 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour.. 3,505 313 2,769 950
Swift .. 4,180 467 2,116 2,069
Wilson .. 1,590 83 7,739 ..
Butchers 5,924 102 667 ..
Others .. 1,530 .. 1,899 450

Totals: 16,479 882 11,190 3,469

OMAHA

Cattle Calves Hogs Sheep
Armour.. 3,505 313 2,769 950
Calves .. 555
Cornhusker 848
O'Neill .. 511
Neb. Beef. 854
Eagle .. 205
Gr. Omaha. 741
Wilson .. 2,868 4,560 839

R & C Pkg. 915
Am. Stores 555
Cornhusker 848
O'Neill .. 511
Neb. Beef. 854
Eagle .. 205
Gr. Omaha. 741
Wilson .. 2,868 4,560 839

Totals: 16,479 882 11,190 3,469

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour.. 2,861 504 6,347 1,896
Swift .. 3,335 1,314 9,870 4,947
Hunter .. 1,328 .. 8,186 ..
Holl 808 ..
Krey 4,933 ..

Totals: 7,524 1,818 30,914 6,843

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift .. 3,520 233 11,718 4,440
Armour.. 3,735 271 5,727 1,466
Others .. 5,252 .. 2,593 ..

Totals: 12,516 504 20,038 5,906

*Do not include 226 cattle, 95 calves and 4,170 hogs direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour.. 3,856 5 2,306 3,350
S.C. Dr.
Beef .. 2,727
Swift .. 2,877 .. 5,251 3,041
Butchers 876 .. 2
Others .. 10,212 .. 22,225 943

Totals: 11,548 5 29,784 7,334

WICHITA

Cattle Calves Hogs Sheep
Cudahy .. 1,223 93 1,506 ..
Dunn .. 105
Sunflower 49
Dold .. 67 .. 460 ..
Excel .. 863
Kans. .. 1,037
Armour.. 73 1,194
Swift 975
Others .. 503 .. 152 1,040

Totals: 3,920 93 2,205 3,200

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour.. 750 29 335 548
Wilson .. 1,337 118 168 1,664
Others .. 873 141 1,107 ..

Totals: 2,960 288 1,610 2,212

*Do not include 1,188 cattle, 8,237 hogs and 2,833 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour.. 440
Swift .. 226 119
Wilson .. 24
Comm'l 700
Ideal .. 691
United 520 .. 8 26 ..
Acme .. 362
Atlas .. 324
Goldring 281
Gr. West. 278
Others .. 2,068 257 430 ..

Totals: 5,974 382 456 ..

DENVER				
	Cattle	Calves	Hogs	Sheep
Armour..	1,105	..	4,027	
Swift ..	1,334	73	2,076	2,101
Cudahy ..	641	2	4,795	133
Wilson ..	563	..	1,712	
Others ..	10,818	83	1,845	436
Totals: 14,461	158	9,616	8,409	

ST. PAUL				
	Cattle	Calves	Hogs	Sheep
Armour..	4,460	2,530	13,505	3,287
Bartsch ..	1,114
Rifkin ..	745	88
Superior ..	1,664
Swift ..	4,063	3,309	17,783	2,542
Others ..	1,599	1,783	9,129	2,418
Totals: 18,845	7,655	40,427	8,247	

CINCINNATI				
	Cattle	Calves	Hogs	Sheep
Schlachter ..	78	15
Others ..	3,235	621	13,146	370
Totals: 3,313	630	13,146	387	

FORT WORTH				
	Cattle	Calves	Hogs	Sheep
Armour..	847	1,004	944	4,877
Swift ..	905	692	171	7,168
Morrell ..	628
City ..	174	27
Rosenthal ..	86	2
Totals: 2,635	1,725	1,115	12,045	

TOTAL PACKER PURCHASES				
	Week ended	Prev. week	Dec. 29	week
Cattle ..	144,484	160,712	153,363	
Hogs ..	229,287	304,249	374,091	
Sheep ..	72,374	63,331	79,622	
Totals same week 1955 ..	260,335	245,000	237,053	200,000
Total same week 1955 ..	72,019	83,006	76,784	1,177,704

TOTAL

Includes Brooklyn, Newark and Jersey City. ¹Includes St. Paul, Milwaukee, Green Bay, Wausau, La Crosse, Madison, Milwaukee, Green Bay, Wausau, La Crosse, Madison, Milwaukee, Green Bay, Wausau, La Crosse, Madison, Watertown, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ²Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ³Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

⁴Includes St. Louis, National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁵Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S.Dak. ⁶Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Sioux City, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁷Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁸Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

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¹¹⁴Includes St. Paul, Minneapolis, Green Bay, Wausau, La Crosse, Madison, Milwaukee, Green Bay, Wausau, La Crosse, Madison, Watertown, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ¹¹⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ¹¹⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

¹¹⁷Includes St. Paul, Minneapolis, Green Bay, Wausau, La Crosse, Madison, Milwaukee, Green Bay, Wausau, La Crosse, Madison

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of Livestock slaughtered at 13 centers for the week ended Dec. 29, 1958, compared:

	CATTLE	Week ended	Cor.	Prev. Week
Sheep & Lambs				
32,238				
2,016				
14,000				
7,123				
13,847	23,064	24,726	20,328	20,328
9,024	17,361	17,838	18,285	18,285
Omaha*†	25,263	27,832	16,635	16,635
E. St. Louis†	9,342	10,436	7,289	7,289
St. Joseph†	12,108	11,933	10,639	10,639
Sioux City†	10,006	11,271	10,123	10,123
Wichita*†	4,044	3,967	3,559	3,559
New York &				
Jer. City††	9,749	11,936	10,500	10,500
Oklahoma City††	4,436	7,660	7,673	7,673
Cincinnati††	3,303	4,254	3,335	3,335
Denver	14,516	12,890	17,723	17,723
St. Paul†	12,046	15,334	13,104	13,104
Milwaukee†	2,025	4,685
Totals	118,245	184,066	139,165	139,165

HOGS

Pat., S.	25,784	38,317	41,642	41,642
Kan. City††	11,190	15,422	12,102	12,102
Omaha*††	39,126	56,589	68,029	68,029
E. St. Louis††	30,194	45,814	33,434	33,434
St. Joseph††	21,615	25,740	33,416	33,416
Sioux City††	10,228	19,123	30,188	30,188
Wichita*††	6,521	12,498	10,981	10,981
New York &				
Jer. City††	51,541	66,104	52,418	52,418
Okl. City††	9,847	14,259	16,563	16,563
Cincinnati††	11,301	11,734	14,031	14,031
Denver	6,227	13,601	18,889	18,889
St. Paul††	31,298	46,419	68,756	68,756
Milwaukee††	3,142	5,082
Totals	238,012	370,682	400,399	400,399

SHEEP

Chicago†	7,151	6,510	10,056	10,056
Kan. City†	3,469	5,151	3,953	3,953
Omaha*††	7,922	7,302	10,161	10,161
E. St. Louis††	6,843	3,971	8,182	8,182
St. Joseph††	5,038	10,321	10,053	10,053
Sioux City††	4,638	4,403	4,261	4,261
Wichita*††	2,169	1,998	2,032	2,032
New York &				
Jer. City††	30,907	39,511	44,243	44,243
Okl. City††	5,045	1,353	1,195	1,195
Cincinnati††	202	594	29	29
Denver	10,735	9,091	13,638	13,638
St. Paul††	5,829	7,714	6,009	6,009
Milwaukee††	1,264	1,842
Totals	91,209	99,471	113,812	113,812

*Cattle and calves.
†Federally inspected slaughter,
including directs.
‡Stockyards sales for local
slaughter. §Stockyards receipts for
local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended December 22:

CATTLE

	Week ended	Same week	Dec. 22	1956
Western Canada	16,820	13,141		
Eastern Canada	15,319	12,495		
Totals	32,139	25,636		

HOGS

Western Canada	58,314	71,383	
Eastern Canada	49,688	53,216	
Totals	108,002	124,599	

SHEEP

Western Canada	3,588	4,042	
Eastern Canada	5,869	3,806	
Totals	9,457	7,848	

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York, market for week ended Dec. 29:

CATTLE

Steers, gd. & ch.	\$19.50@20.00	
Heifers, choice	25.00@30.00	
Cows, util. & com'l.	11.00@12.50	
Cows, gd. & cut.	8.50@11.00	
Bulls, util. & com'l.	12.50@13.50	

CHOICE & PRIME

Choice & prime	30.00@32.00	
Good & choice	25.00@30.00	
Calves, gd. & ch.	None qtd.	
HOGS		
U.S. 1-3	180/300	17.25@17.50
U.S. 1-3	200/220	17.50@17.75
U.S. 1-3	220/240	17.25@17.50
Sows, U.S. No. 1-3	250/300	15.25@15.50
Sows, U.S. No. 1-3	300/450	14.75@15.25

STEERS & CALVES

Choice & prime	19.00@20.00	
Good & choice	16.00@17.00	
Calves, gd. & ch.	None qtd.	

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Dec. 27	5,979	228	22,474	6,152
Dec. 28	821	134	9,764	713
Dec. 29	41	2,586
Dec. 30	27,395	293	10,040	3,268
Jan. 1	...			
Jan. 2	16,000	300	20,500	6,100
Week so.	...	43,395	300	30,540
Week	...		9,368	

*Including 600 cattle, 100 calves, 5,200 hogs and 600 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Dec. 27	3,402	23	4,710	1,400
Dec. 28	3,746	17	2,861	1,915
Dec. 29	597	256
Dec. 30	31,825	15	2,784	1,791
Jan. 1	...			
Jan. 2	8,000	...	4,000	2,000
Week so.	...	16,425	15	6,784
Week	...		3,791	

*Including 600 cattle, 100 calves, 5,200 hogs and 600 sheep direct to packers.

TOTAL DECEMBER RECEIPTS

	1956	1955
Cattle	221,951	190,577
Calves	4,287	8,345
Hogs	253,287	403,527
Sheep	64,658	62,565

TOTAL DECEMBER SHIPMENTS

	1956	1955
Cattle	113,404	100,774
Hogs	58,430	150,582
Sheep	27,453	24,739

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, January 2:

	Week ended	Week ended
Packers' purch...	34,742	21,852
Shippers' purch...	13,611	11,069
Totals	48,353	32,921

*Including 600 cattle, 100 calves, 5,200 hogs and 600 sheep direct to packers.

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Dec. 28, with comparisons:

	Cattle	Hogs	Sheep
Week to date	210,000	367,000	111,000
Previous week	272,000	511,000	132,000
Sum. 1956	214,000	563,000	129,000
1956 to date	16,059,000	25,096,000	8,857,900
1955 to date	15,376,000	24,131,000	8,712,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Dec. 27:

	Cattle	Calves	Hogs	Sheep
Cattle	150	50	15	10
Calves	150	50	10	10
Hogs	100	100	100	100
Sheep	700	700	250	250

*Including 600 cattle, 100 calves, 5,200 hogs and 600 sheep direct to packers.

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Jan. 2, were as follows:

	Cattle	Hogs	Sheep
Steers, gd. & ch.	\$19.50@20.00		
Heifers, choice	18.00@18.00		
Cows, util. & com'l.	11.00@12.50		
Cows, gd. & cut.	8.50@11.00		
Bulls, util. & com'l.	12.50@13.50		

*Including 600 cattle, 100 calves, 5,200 hogs and 600 sheep direct to packers.

LIVESTOCK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York, market for week ended Dec. 29:

	Cattle	Calves	Hogs	Sheep
Steers, gd. & ch.	\$19.50@20.00			
Heifers, choice	18.00@18.00			
Cows, util. & com'l.	11.00@12.50			
Cows, gd. & cut.	8.50@11.00			
Bulls, util. & com'l.	12.50@13.50			

*Including 600 cattle, 100 calves



ENTERPRISE SLICER

For Luncheon Meats, Cheese, Fresh Frozen Products, Chipped Beef

POSITIVELY

SLICES—

- Rapidly, cleanly
- To your exact thickness—down to the very last of the loaf

COUNTS—

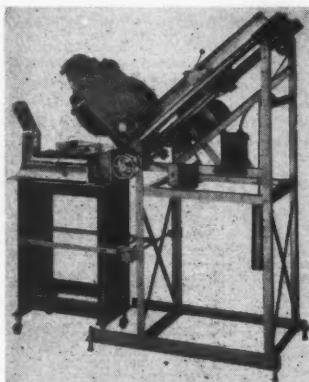
- Most accurately—3 to 12 slices per stack as desired

STACKS—

- Neatly, evenly—for free flow to packaging

WEIGHS—

- Right "on the button"—ready for bagging



(Model 46 also BAGS your product)

EMPHATICALLY

SLICES COSTS, TOO

- Easy-to-learn ONE-PERSON operation. Saves LABOR, OVERHEAD
- All operations at ONE STATION. Saves SPACE
- Free-falling slices means LESS SCRAP, LESS WASTE
- No straightening of stacks is necessary. Saves TIME
- All cleaning simple. Soiled parts easy to reach. MORE TIME SAVED
- Built to assure you of long, trouble-free service. PE Slicers are rugged, so you'll have LESS MAINTENANCE COST

NO WONDER MAJOR PACKERS AND PROCESSORS ARE USING The PE Slicer

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In the East—EASTERN SALES & SERVICE

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PACKAGE ENTERPRISES, Inc.

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SAN FRANCISCO 24, CALIFORNIA

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POSITION WANTED

INDUSTRIAL ENGINEER

Mature, experienced in all phases: Incentives, layouts, methods, costs, labor negotiations, organization, maintenance, top management functions. Want more compatible situation where management backs aggressive program cost reduction. Beef, pork kill through sausage. Western, Southwestern, Midwestern packers note. Salary \$10,400.

W-1, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

PRACTICAL PLANT SUPERINTENDENT

Experience covers hog and beef killing, cutting, curing, processing, rendering, manufacturing and general plant operations including mechanical maintenance, handling of labor problems and costs. Prefer medium sized plant. Presently employed as plant superintendent and can supply satisfactory references as well as reason for desiring change. W-489, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGEMENT CONSULTANTS

Let us help you with your problems in Organization, Management, Production, Labor Relations, Sales and Marketing.

LEE B. REIFEL & ASSOCIATES
216 Broad St. of Wood County Bldg.
Bowling Green, Ohio

SALESMANAGER and BEEF MAN: 27 years' experience—procurement, slaughtering, boning, breaking, full line sales, beef, pork, small stock, edible and inedible products, yields and costs. W-484, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT or MANAGER: Over 25 years' experience in all phases of meat packing; can manage any department from kill to sales. Would consider complete management of medium size plant. W-484, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER or SUPERINTENDENT: Large or small plant, M.I.D. plant preferred. Will locate anywhere. Expert in sausage and processing. W-2, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

CREDIT MAN

EXPERIENCED: With thorough knowledge of wholesale meat business, office management and organization. Only the best references and record will be considered.

TURNER & GEE
P. O. Box 100
Orlando, Florida

BEEF BONER

wanted by
WHOLESALE MEAT PLANT

E. MEYER & CO.
185 South Water Market, Chicago, Ill.
Phone MONROE 6-1182

SALES MANAGER: For meat packing company in eastern Pennsylvania. Good opportunity for man familiar with smoked meats and sausage products. Take complete charge and direct entire sales operation. Give complete details of experience. W-491, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISORS: Large food processing corporation requires services of young men for supervisory positions in South America. Must have meat packing plant experience, prefer college education or equivalent. W-493, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES TRAINEE: Young man wanted for Sales Trainee position in an expanding specialty processed meat plant. Experience not essential. Excellent opportunity. W-492, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALESMANAGER: Experienced man wanted to take complete charge of sales for growing midwestern plant. State experience, age and salary requirements. W-486, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Complete charge of small plant. Need man who knows the business.

HOWARD LATE
Thurmont, Md. Phone: 4551

HELP WANTED

PLANT MANAGER

National Food Distributor with multiple plant operations has opening for aggressive, profit-minded executive with thorough knowledge of all phases of packing house management, including livestock buying, slaughtering, processing, labor relations, cost accounting, advertising, and sales. Excellent opportunity for advancement, regular merit increases, and liberal benefits. Appropriate starting salary. Reply in confidence giving details of education, employment record, personal background and qualifications. W-394, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER WANTED

\$40,000.00 PER ANNUM PLUS

By nationally known up-to-date B.A.I. beef and pork packer. Salary, \$40,000.00 per annum plus share of net profits to a man of proven business ability with all-around qualifications from buyer to processing, packing, canning, sales, advertising and promotion of all kinds. Our various cuts of beef and pork also canned goods are nationally known. Answers definitely confidential. Please give details of experience and qualifications.

W-485, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT

For long established metropolitan New York meat processor. Must have executive ability. Knowledge of pork, cutting, curing, smoking, sausage, etc. etc. Excellent opportunity. W-480, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALESMAN: With car to cover well established territory. Must have experience selling sausages, cures, binders, specialty items. Our company has been in this business for many years. Salary, expenses and car allowance. Write in Box W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Dry Sausage Man. Must be capable of making full line of products. All replies strictly confidential. Write to Box W-3, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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